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A Compilation of Tried and
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1913

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Canned Grape Juice
 Wash & stem grapes -
 Put enough water so you
 can see it coming up
 around them. Cook well.
 Let drain.

1 cup juice
 about $\frac{1}{2}$ cup sugar.

Bring juice to boil. then
 add sugar and boil
 for 5 min.

When opened this
 can be diluted.

INDEX

Weights and Measures	4
Soups	5-6
Fish	12-13
Oysters	18
Meats	23-32
Salads	39-45
Vegetables	50-56
Bread	61-69
White Bread	61-62
Graham Bread	64-65
Brown Bread	65-67
Rye Bread	67-68
Nut Bread	68-69
Biscuits	72-79
Raised Biscuit	72
Tea Rolls	72
Parker House Rolls	73
Hot Cross Buns	73
Baking Powder Biscuits	73-75
Puffs	75
Pancakes	76
Johnny Cakes	76
Graham Gems	77
Rolls	77-78
French Toast	79
Fried Cakes	84-87
Muffins, Dumplings and Fritters	92-95
Layer Cakes	100-109
Icings and Fillings for Cakes	114-117
Fillings for Sandwiches	117
Loaf Cakes	120-150
Cookies and Cakes	154-171
Puddings	177-190
Sauces for Puddings	196-197
Pastry, Pies, Pie Crusts, Mince Meats	200-210
Desserts	215-219
Ice Creams	218-219
Canning Fruit	223-227
Pickles, Catsup, Chili Sauce	231-241
Candies, Sweet Meats, Etc.	246-252
Beverages	257-259
Suggestions	262
Miscellaneous	263-266

WEIGHTS AND MEASURES.

"A pint's a pound the world around."

Two cups lard make 1 pound.

Two cups butter make 1 pound.

Four cups pastry or break flour make 1 pound.

Two cups granulated sugar make one pound.

2 $\frac{2}{3}$ cups of powdered sugar make one pound.

3 $\frac{1}{2}$ cups confectioners' sugar make 1 pound.

2 $\frac{2}{3}$ cups brown sugar make 1 pound.

Two cups chopped meat make 1 pound.

1 $\frac{7}{8}$ cups rice make 1 pound.

Two cups raisins (packed) make 1 pound.

2 $\frac{1}{4}$ cups currants make 1 pound.

Two cups stale bread crumbs make 1 pound.

9 large eggs make 1 pound.

Two tablespoonfuls butter make 1 oz.

Four tablespoonfuls flour make 1 ounce.

Six tablespoonfuls baking powder make one-half ounce.

Four teaspoonfuls make 1 tablespoon.

16 tablespoonfuls dry ingredient make 1 coffee cupful.

Four teaspoonfuls equal 1 gill or $\frac{1}{2}$ cup.

Two gills equal 1 coffee cupful.

Two coffee cupfuls equal 1 pint.

One tablespoonful salt equals 1 ounce.

16 ounces equals 1 pound, or a pint of liquid.

Four coffee cupfuls of sifted flour equals 1 pound.

One tablespoonful of soft butter well rounded equals 1 ounce.

About 25 drops of any thin liquid will fill a common sized teaspoon.

—Mrs. A. V. Larson.

SOUPS

CELERY SOUP.

Take a bunch of celery, cut into inch pieces and boil in a little water until soft. It can be rubbed through a colander or not. Add one pint of white stock and return to the stove. Scald a pint of milk and thicken with a tablespoon of flour rubbed into one tablespoon of butter. Add this to the liquid. Season with salt and pepper and celery salt.

—C. L. Burr.

CREAM OF CARROT SOUP.

Slice three medium-sized carrots and put into a saucepan with one cup water, a slice of onion and a bay leaf. Cover the pan and cook until tender, rub through a strainer, reserving the water in which they were cooked. Then put the water and carrots over the fire. If the mixture is too thick add a cup of boiling water. Heat one and a half teaspoons of butter, add one and a half tablespoons flour and stir until smooth, adding the carrot mixture. Just before serving add salt, pepper and a pint of hot milk.

—Mrs. Carrie Swanson.

CORN SOUP.

One can corn, one quart hot water, one tablespoon flour, one tablespoon butter, one pint hot milk, one cup cream, salt and pepper. Boil corn and hot water half an hour, then press through colander. Rub flour and butter together and half the corn pulp, and when smoothly mixed add rest of corn, seasoning, hot milk and cream. Peas can be served in the same way in place of corn.

—Mrs. Ingra Anderson, DeKalb.

TOMATO SOUP.

To one pint canned tomatoes, or four large raw ones, cut up fine, add one quart of boiling water, and let them boil. Then add one teaspoon of soda when it will foam; immediately add one pint of sweet milk, with salt, pepper and plenty of butter. When this boils add eight small crackers and serve.

—Mrs. Lathrop.

TOMATO SOUP.

One pint of tomatoes, one pint of water, let boil, then stir in a teaspoonful of soda, and while it foams pour in the required amount of milk (about three quarts), season with butter, pepper and salt; add cracker crumbs.

—Mrs. J. A. G.

GREEN TOMATO SOUP.

To four or five finely chopped tomatoes, boiled twenty minutes in hot water, add one quart of hot milk having an even teaspoonful of soda in it. Let it come to a boil. Remove from fire and add one-half cup butter, four crumbed crackers, salt and pepper to taste.

—Mrs. Merritt Whitney.

CLAM CHOWDER.

Six potatoes sliced thin and small, four onions sliced thin. Put in kettle and boil till done, then have ready a can of minced clams and put in. Let come to a good boil, add the juice also of clams. When it comes to a boil, take off and add one quart of milk which has come to a boil and serve. More milk may be added as to the quantity wanted. If whole clams are used put through food chopper.

—Mrs. Carrie Swanson.

WHITE SOUP.

Six potatoes, four onions, three tomatoes if desired, four tablespoonfuls of vermicelli, pint and a half of milk, butter, pepper and salt. Boil the vegetables in two quarts of water until soft. Take them from the water, mash and return to the water again, add vermicelli, and boil fifteen minutes, season, then add the milk and as soon as hot, serve.

—Mrs. A. C. Burr.

BEAN SOUP.

Soak a quart of beans over night, cover with three quarts of water, and let boil with a piece of salt pork for several hours; season with pepper, celery and salt and strain through a colander.

—Mrs. J. A. G.

GREEN PEA SOUP.

Put a small piece of beef or mutton into a kettle with six quarts of cold water, add two tablespoonfuls of salt, boil slowly for two hours, then skim it clear, then add a quart of shelled peas and a teaspoonful of pepper. Cover it and let it boil one-half hour. Then scrape the skins from a quart of small, young potatoes and add them to the soup. Cover the pot and let it boil an hour longer. Work quarter of a pound of butter and a desertspoonful of flour together, add them to the soup ten or twelve minutes before taking it from the fire. Serve the meat on platter, and the soup in a tureen.

—Mrs. M. Whitney.

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FISH

BAKED WHITEFISH.

Draw out the intestines with the gills. Do not split the fish. Stuff with one cup bread crumbs, one teaspoon salt, dash of pepper, one tablespoon melted butter, grated rind of one-eighth of a lemon; a beaten egg if desired. Fill the fish and fasten well. Cut gashes across the fish at inch intervals. Into each incision put tiny strips of sweet salt pork. Brush all over with soft butter, dust with salt, pepper and flour and lay in dripping pan. Under the fish arrange thin slices of fat salt pork or bacon and cover tail with bacon (if left uncovered it will char). Pour in one cup boiling water and bake in hot oven. Allow fifteen minutes for each pound of fish. Baste often.

WHITE SAUCE.

One pint milk, sprig of parsley, put in double boiler. Blend together in saucepan four tablespoons each of butter and flour, add gradually to the boiling milk; stir constantly until smooth and thick, or about eight minutes. Season with salt and pepper. Bananas diced and put in the sauce are splendid. —Mrs. H. S. Higgins.

SPICED FISH.

These are an excellent relish and are prepared by being first boiled in salted water and covered with vinegar immediately after they are taken from the pot. A few stalks of mint or whole allspice and pepper should be dropped into the vinegar.—Mrs. C. W. Bolcum.

FRIED SALMON.

One can of salmon, one well beaten egg, four crackers rolled fine; salt to taste. If the salmon is in suitable pieces, they may be dipped first in the beaten egg, then in the crackers. Fry in melted butter. If much broken when taken from the can, it is better to mince it fine and stir in the egg and crackers; make into cakes and fry.

SALMON LOAF.

One can of salmon (take out all the bones), four crackers, one egg, half cup of sweet cream; season well with salt and pepper, mix all together and steam in baking powder can one and one-half hours. To be sliced cold. —Mrs. C. E. Hyrd.

SALMON LOAF.

Melt two tablespoonfuls butter, add two eggs, well beaten, two-thirds cup cracker crumbs, salt and pepper to taste. Remove bones and skin from one can of salmon, add to above mixture. Work until very fine, cover, steam one hour. Remove from dish while hot. Cool and slice. —Margaret Norton.

SALMON LOAF.

Mince fine can of salmon. Mix in one cup of bread or cracker crumbs; one egg, a little salt and pepper. Knead into a loaf and bake an hour. —Olive Bolcum.

SALMON LOAF.

One can of best salmon. Drain off liquor and save for gravy. Remove bones and skin, mince and add one cup of bread or cracker crumbs, three eggs (two if scarce), salt and pepper to taste. Mix all together and form into a loaf and bake 30 minutes. Make a gravy with butter, flour and milk (about two cups of milk), adding the liquor from the salmon and one egg, if eggs are plenty. Pour around the loaf after it is on the platter and serve. Very nice to eat.

—Mrs. W. Richardson.

SALMON TURBOT.

Cook together a pint of milk and three heaping tablespoonfuls of flour, stirring steadily. At the end of three minutes' cooking add one-half cup of butter, and as soon as this is blended take the mixture from the fire. When nearly cold add two well beaten eggs, salt and pepper to taste, and stir in the contents of a can of salmon flaked into bits. Turn into a buttered pudding dish and cover with bread crumbs. Bake for one-half hour and serve hot.

—Mrs. Wm. H. Parsons.

ESCALLOPED SALMON.

One can salmon, one cup bread crumbs, two eggs, one-half cup milk, chunk of butter, salt and pepper. Mix and put into a greased pan and put inside pan of water. Bake.

Sauce—One cup milk, one tablespoon cornstarch, one egg, chunk of butter, dash of cayenne pepper, one teaspoon catsup or lemon juice. Pour sauce over loaf and garnish with lemon.—Grace Finn.

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OYSTERS

OYSTER STEW.

One quart oysters and three quarts of water and milk, equal parts; salt, pepper and butter to taste. Heat boiling hot, then add oysters. Let them come to a boil and serve at once.

OYSTER STEW.

Put into the kettle two quarts of water and heat until small bubbles form on bottom of kettle, then add two cups milk, heat until it steams, add one quart of oysters, salt, pepper and two tablespoons butter. Let stand on stove for a few minutes, but do not let boil.

—Florence Rae Bell.

OYSTER STEW.

To one quart of oysters allow three quarts of water. Pour the liquor from the oysters into the water; add salt, pepper, and one teaspoonful each of butter and rolled crackers to each person. When the water boils, pour in the oysters. Let them come to a boil as quickly as possible, but do not boil. Add one-half teacup of sweet cream and serve at once.

—Mrs. Hattie Lathrop.

SCALLOPED OYSTERS.

A layer of cracker crumbs, then a layer of oysters. Butter, pepper and salt. Then another layer of cracker crumbs and butter, pepper and salt. Pour over same the juice of oysters and add milk enough to reach almost to the top. Bake.

ESCALLOPED OYSTERS.

Two quarts of oysters, twelve large crackers powdered fine, one cupful of oyster juice, one cup of milk, piece of butter size of an egg, pepper and salt. Place alternate layers of oysters and crackers in a deep earthen dish or tin basin, seasoning each layer of oysters with salt and pepper. When the dish is full, put the butter on top of the cracker crumbs and pour the oyster juice over all. Set in a moderate oven and bake fifty minutes.

—Mrs. H. E. Lathrop.

MEATS

BEEF RAGOUT.

Four pounds of beef, four tomatoes, two onions, one pint of water, salt and pepper to taste. Put the tomatoes and onions, cut up fine, in the baking dish, then put the meat and water in and bake two hours.

—Cora Allen.

MEAT CROQUETTES.

One pound cold meat, chopped fine; one teaspoon of bread crumbs and one egg. Season with salt and pepper to taste. Mould into balls and fry in hot butter.

—N. G. A.

A NICE DISH.

Take the underdone part of a roast, chop it up fine, season with salt and pepper and a good piece of butter, cut small and sprinkled over the top; cover smoothly with mashed potatoes nicely seasoned. Bake a light brown in a quick oven.

BEEF STEAK.

Cut steak thin; dip in flour; have plenty of grease in frying pan and when hot put your meat in; when ready to turn, season. Do not fry too fast, as the flour will burn.

—Mrs. C. W. Millen.

BEEF STEAK.

Chop steak with a chopping knife and roll in flour. Have plenty of hot grease in pan and let brown well. Salt and pepper and then turn. Be sure to cover while cooking.

—Mary Millen.

BEEF LOAF.

Three and a half pounds of beef, one-quarter pound of salt fat pork, one medium sized onion, all run through the meat grinder; one cup of cracker crumbs, two eggs, one cup of milk. Salt, large teaspoonful. Use butter instead of pork if preferred, and sage instead of onion. Mix and form into loaf; bake about two hours, but do not bake too hard.

—Mrs. C. A. Barber.

BEEF LOAF.

Two and one-half pounds of round steak, one-half pound of fat salt pork, chopped very fine; one egg, six soda crackers; season with salt, pepper and butter. Flour the top and bake slowly for two hours.
—Mertie Damon.

BEEF LOAF.

Three pounds steak, chopped; two slices bread crumbed, one egg. Season with salt, pepper and butter, two or three onions. Mix all together and bake.
—Mrs. M. Williams (P. A. C.)

ROAST SPARE RIBS.

Crack the ribs across the middle, rub with salt and pepper, fold over and fill with a well seasoned dressing. Sew tightly and place in a dripping pan with a pint of water. Baste frequently; turn over once, so as to bake both sides equally. Bake until a rich brown.
—Mrs. M. Whitney.

BAKED HEART.

Procure a small beef's heart (the smaller the better) wash thoroughly, or if convenient, let stand an hour covered with cold water. Make a dressing of bread crumbs highly seasoned with salt, pepper, butter and sage. Slit the heart open on one side and fill the cavities with the dressing. Place rest of dressing around the heart, add a cup of hot water and bake from one and a half to two hours, according to the size of the heart. Add water as necessary.

—Mrs. H. E. Lathrop.

PRESSED VEAL.

To three pounds of cooked veal, chopped fine, add one beaten egg, salt and pepper. Put back in kettle and heat through; put in a dish and press, with hard boiled eggs scattered through it.

—Mrs. C. E. Hurd.

HAM CROQUETTE.

To one cup ham, chopped fine, add two cups bread crumbs, two eggs, pepper and salt, and milk enough to make moist. Make into small balls and put into a skillet and brown.

—Mrs. C. E. Hurd.

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VEAL LOAF.

Three pounds of veal, chopped fine, with one-quarter pound of salt fat pork; one cup of fine bread crumbs, two eggs, one teaspoon onion juice or a little minced onion. Shape into loaf and bake two hours in moderate oven, basting with melted butter and water.

—Mrs. C. A. B.

VEAL LOAF.

Two and a half pounds chopped veal (raw), one-half pound salt pork, chopped, two eggs, one cup cracker crumbs. **Method**—Mix veal and pork and beaten egg, then cracker crumbs, salt and pepper. Mix all in a solid loaf. Pack in a long loaf tin. Pour one pint boiling water on loaf and bake two and a half hours. —Grace Chaffee.

CHICKEN FOR LUNCH.

Split a young chicken down the back, wash and wipe dry; season with salt and pepper, put in a dripping pan and bake for three-quarters of an hour. (This is better for traveling lunch than when seasoned with butter.) —Mrs. M. Whitney.

PRESSED CHICKEN.

Boil chicken until very tender, then separate the light meat from the dark, remove the bones and skin and either chop fine or run through the meat grinder. Boil down both until there is but a tea-cupful, then add a little gelatine. Stir meat into this liquid and put into mould, in a layer of light then a layer of dark.

PRESSED CHICKEN.

Boil one or two chickens in a small quantity of water, with a little salt; when thoroughly done take all the meat from the bones, keeping the light and dark meats separate. Chop fine and season. Put in a layer of dark meat, and then light meat; add the liquor it was boiled in, which should be about a cupful. Press with a small weight, and when cold, cut in slices.

FRIED SPRING CHICKEN.

Clean and joint, then soak in water two hours. Put in frying pan equal parts of butter and lard, enough to fry nicely. Roll each piece in flour, or dip in beaten egg and roll in cracker crumbs and drop into the boiling fat. Fry until brown on both sides. Serve on flat platter garnished with parsley. Pour most of fat from the pan and thicken the remainder with browned flour and a cup of boiling water. Serve immediately.

CHICKEN PIE.

Two chickens, jointed small; cook until tender, season with butter, salt and pepper. Thicken gravy with flour. Make crust as for soda biscuit; line sides of pie dish with crust one-half inch thick; fill dish with chickens and gravy; cover with crust. Bake one-half hour.

CHICKEN PIE.

Boil a chicken until it falls from the bones. Then put it in a deep pan. Make a sauce of three tablespoons butter rolled into three tablespoons flour, one cup of cream, three cups warm chicken stock. Cook this until smooth and thick, then pour over the chicken in the pan. Make a crust of two cups flour, one teaspoon baking powder, two teaspoons shortening, one egg (beaten light), one cup milk. Mix well and with a spoon spread it over the contents of the pan. Bake in a quick oven. This is delicious.

—Mrs. C. J. Waterhouse.

CHICKEN PIE.

Take a fat hen and cook as for stewed chicken till tender. Take the meat from the bones and make gravy of the broth. Put the meat with part of the gravy in a baking dish, and save the rest of the gravy for the table. Add butter and pepper, having salted it when it first began to boil. Cover with a biscuit dough crust and bake forty minutes or until rich and brown. Serve with the gravy.

—Fern Bell Johnson.

CHICKEN PUDDING.

Cook about two cups of rice until well done. Salt to taste. Cook one chicken until well done. When done drain, and when cool pick the chicken apart into small pieces. This should be seasoned as for ordinary cooking. If you have plenty of chicken stock, you can add to the rice while boiling in place of water, as it makes a fine flavor to the rice. Grease a pudding pan with butter, make a layer of rice, then a layer of chicken, and so on, until the pan is filled. If the rice sets too hard moisten with hot chicken stock. Add stock lastly, but not so that pudding gets too soft. Bake an hour or until browned. One can use more rice if necessary.—Mrs. V. R. Lind, Rockford.

ROAST CHICKEN.

Wash and wipe dry each piece of chicken and roll in flour that has been well salted and peppered. Cover tight and turn only once. Have plenty of hot grease in the roaster. —Mary Millen.

CHICKEN POT PIE.

Cut up chicken as for boiling, cover with water and cook until tender. Put a rounding tablespoon of flour and butter together and stir into the boiling liquid. Season with salt and pepper and cook five minutes. Cook half a dozen potatoes and mash fine. Add one beaten egg, one cup milk, one tablespoon butter, one teaspoon salt, one teaspoon baking powder. Put in just flour enough to make a dough that can be rolled out. Roll out, cut into two-inch square and drop in the boiling liquid. Cover closely and do not take off cover for ten minutes. Keep the liquid boiling all the time. Dumplings should be done in ten or fifteen minutes. Place chicken on platter with dumplings around it and pour gravy over it. This is very good.

—Mrs. Elta Purnell, West Chicago.

ROAST SPRING CHICKEN.

After well washed and cut up, have ready skillet with one tablespoonful butter or lard hot. Roll each piece in flour, season, then set in oven to bake.

BOILED CHICKEN WITH VEGETABLES.

One chicken, jointed. Put into kettle butter or fat and brown slightly. Add chicken and small sized carrot, parsnip and onion, and let fry till a nice brown, then adding water till done. Before sending to table, remove vegetables and to each two cups of juice add one cup sour cream, which makes a good gravy.

—Clara B. Anderson.

FRICASSEE OF CHICKEN.

Boil chicken in salted water and let it boil down so all the juice will be in the chicken. Take out bones if desired. Dip chicken in a batter of one egg, one-half tablespoon melted butter, one-half cup sweet milk, a little salt, one-half teaspoon baking powder, one cup flour. Fry in hot fat as for doughnuts.

—Renie Sharp.

CREAMED CHICKEN ON TOAST.

Prepare chicken same as for stewing, and cut up in small pieces. Put in a stew pan with cold water, bring to a boil, then stew gently until tender. Allow the water to stew away until there is only a tea-cup left. Take out chicken, put in warm place, stir into the broth a spoonful of flour rubbed to a paste in a little cold milk. Add cup of rich milk. Salt and pepper. Add a well beaten yolk of egg; stir constantly until the proper consistency which will be thick cream. Great care must be taken or egg will cook instead of creaming. Have ready some slices of bread toasted brown and buttered. Arrange on platter, placing chicken on each slice, and over it the rich cream. Serve at once. (Excellent.)

—Mrs. Carrie Swanson.

VEAL BIRDS.

Slices of veal cut from the loin, cut very thin. Remove bones and fat and pound until one-quarter of an inch thick. Trim into pieces of two and a half inches by four inches. Chop the trimmings fine with one square inch of salt pork for each bird. Add one-half as much fine bread crumbs as you have meat, and season highly with salt, pepper, thyme, lemon juice, cayenne pepper and onion. Moisten with one raw egg and a little hot water. Spread the mixture on each slice of veal, roll tightly and tie or fasten with strong toothpicks. Dredge with flour, salt and pepper and fry slowly in hot butter until a golden brown. Then half cover with cream and simmer about fifteen minutes or until the cream thickens. Remove the strings and serve on squares of toast and pour the cream over them. Garnish with parsley and a thin slice of orange, rind and all, with a little solid preserves in the center of each slice.

—Mrs. Ingra Anderson, DeKalb.

BAKED PORK CHOPS OR TENDERLOIN.

Cut pork suitable for table. Dip pieces in egg and then cracker crumbs. Salt and pepper and put in skillet and bake in oven.

MEAT ROLL.

Grind left-over meat or chicken or use them minced. Season well. Make moist with stock or brown sauce. Roll rich biscuit dough one-quarter inch thick, spread with butter if meat is not rich. Put the meat over about half-inch thick, then roll like cinnamon or fruit roll. Bake in moderate oven until crust is well baked in center. Serve with brown sauce or gravy made from stock. Serve as meat course. Nice for luncheon with egg rolls.—Mrs. C. J. Waterhouse.

MEAT BALLS.

One pound round steak, ground; one-half pound fresh pork, ground twice; one-half cup bread crumbs, a small egg, a little grated onion, cream and milk to soften. Season with salt and pepper. Make into small balls and boil for fifteen minutes in a liquid prepared by boiling parsnips, carrots and parsley. Strain out the vegetables before boiling the meat balls. Just before serving, fry the meat balls brown in butter. The meat balls can be boiled the day before by keeping them in the liquid in which they were boiled.

—Mrs. Fridolph Peterson.

MEAT BALLS.

One and a half pounds of beef, one and a half pounds of lean fresh pork, two cups mashed potatoes. Salt and pepper to taste. Mix and form into balls the size of a walnut. Fry brown in drippings of butter and lard. When brown turn off fat, if there is too much, and cover with boiling water. The longer boiled the more tender they are. Can be reheated and are fine.

—Mrs. Emma Brundige.

TO COOK ROUND STEAK.

Have steak cut three-quarters inch thick. Roll in flour and pound on both sides to work the flour in. Roll in flour again and fry brown in one-half butter and one-half lard. Place meat in granite pan, slice over it one large or two small onions, salt and pepper. Add the drippings that it was fried in. Now cover all with hot water, cover tightly and cook slowly for one and one-half hour. The gravy will be delicious and will need no thickening.—Mrs. Carrie Swanson.

TO FRY ROUND STEAK.

Put in frying pan part lard and butter, quite a bit, and have it smoking hot. Have ready your steak, which has been pounded and rolled in flour, and fry quickly, and just a little before turning add a tablespoon of vinegar, then turn, season, salt and pepper to taste.

—Mrs. Carrie Swanson.

BEEF STEAK SAUSAGES.

Take round steak cut rather thin, cut into pieces about two by four inches. Take one of these pieces of steak and place on it a piece of bacon about one-half inch wide, two inches long and one-quarter inch thick, and one slice of onion. Roll up and tie with cord. When all are prepared fry brown quickly in hot butter and lard as you would steak. Leave all in frying pan, pour in one-half cup water, pull to very back of stove and let steam about one-half hour. Remove cord before serving.

—Flossie B. Austin.

MEAT SOUFFLE.

One cup medium white sauce, one cup finely chopped meat (any kind), two eggs (separated), seasoning. Add the meat to the hot sauce. Season and add the egg yolks, beaten; remove from the fire, cool and cut; fold in the whites beaten stiff. Turn into a buttered baking dish, set in a pan of water and bake for forty minutes to an hour.

WHITE SAUCE.

Two tablespoons butter, two tablespoons flour, one-half teaspoon salt, sprinkling of pepper, one cup milk. —Mrs. Etta Fischer.

MEAT SOUFFLE.

Into a white sauce made with two level teaspoons butter and cup of milk, mix one cupful of finely chopped cold meat. Season with a little salt and pepper if desired, add one small, finely minced Onion. Into this stir the beaten yolks of two eggs, while hot, then take off stove and fold in lightly the stiffly beaten whites of the two eggs. Put into well buttered dishes, set in a pan of hot water and bake until firm. If the meat is cold chicken, use chopped celery instead of the onion.

—Mrs. C. A. Barter.

POTATO STEW.

Lay three slices of salt pork or bacon in the bottom of a stew kettle and let it fry. Slice two or three onions and fry with the pork. When nicely browned put in one quart of sliced potatoes and cover with hot water. When nearly done, set on top of stove to simmer. Add a little pepper and a cupful of sweet cream.—V. P. Bell.

VEAL STEW (French Style).

For six persons take about two and a half pounds of stewing veal cut in rather small pieces. Put a tablespoon of butter in granite stew kettle, roll the pieces of veal in flour and then brown quickly on both sides in the hot butter. Slice in one medium size onion and one sweet green pepper, let brown slightly, turn in one half can of tomatoes or four large fresh ones. Pull to back of stove and let cook slowly about one-half hour. Then lay on top eight or ten medium sized pared potatoes and cook slowly until potatoes are done. Very good.

—Flossie B. Austin.

IRISH STEW.

Get a pound each of mutton and pork and cut in small pieces, and put in kettle, to which add salt, pepper, one large onion, two bay leaves, six whole allspice, two tablespoonfuls vinegar and enough water to stew down brown, same as for pot roast. When brown, add more water to cover. Have ready four carrots cut in small pieces and cook. While cooking pare six good sized potatoes and cut also in pieces the size of a hickory nut. When carrots are nearly done add the potatoes. When done, mix enough flour to a paste same as for gravy, and stir in altogether. This is fine if made right.

—Mrs. Carrie Swanson.

CHINESE EGGS.

Boil for fifteen minutes six eggs; throw into cold water and remove the shells; take the yolks from the whites, keeping them in shape; cut the whites into shreds; put a teaspoonful of butter into a sauce pan, add a tablespoonful of flour, mix, and add one cup of milk and a little salt and pepper, and let it come to a boil. Arrange the whites on a platter in shape of six nests; in each center place a yolk and pour over the sauce and put a little minced parsley around each yolk.

—Mrs. M. W.

OMELET.

Beat the whites of six eggs to a stiff froth; beat the yolks in two-thirds cup of milk until smooth; then add a little salt and the beaten whites and stir just enough to mix the whole. Heat butter the size of an egg in the spider, pour in the mixture, cover closely and cook slowly; when the froth sets it is done. Turn one-half over the other and serve immediately. If more convenient it can be baked in a hot oven in a deep tin closely covered.

—Mrs. Hattie Lathrop.

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SALADS

CREAM SALAD.

Shave fine one-half a head of a small cabbage; into it stir a little salt and a half cup of cream. Heat a half cup of vinegar, stirring into it the beaten yolks of two eggs, or one whole one; one tablespoon of sugar, one-half teaspoon of mustard, and pour over the cabbage just as it goes to the table. —Mrs. Lathrop.

MISS CARTER'S SALAD DRESSING.

One tablespoonful of butter, one teaspoonful of salt, two teaspoonfuls of mustard, one tablespoonful of sugar, yolk of one egg, either raw or cooked; a sprinkle of black pepper. Stir into about a quart of cold mashed potato into which has been stirred one finely-chopped onion (and celery, if desired); stir smooth and put slices of cold boiled eggs on top. —J. E. G.

SALAD DRESSING.

One-half cup vinegar, one cup milk, three tablespoonfuls melted butter, one tablespoonful flour, one tablespoonful salt, one tablespoonful sugar, three eggs, one teaspoonful mustard, red pepper, black pepper. Put the butter on the stove, add flour, stir until smooth, add milk, let boil to custard; beat eggs, add the rest (except vinegar) and stir into custard; add vinegar last.

—Ella Chaffee.

SALAD DRESSING.

Two eggs, 1 teaspoon salt, 1 teaspoon ground mustard, 1 tablespoon sugar. Stir in 1 cup vinegar. Heat until thick, but do not boil. Good on salmon, also lettuce and string beans.

—Carrie Jane.

SALAD DRESSING.

One-half cup sugar, butter the size of an egg, well stirred together, $\frac{1}{4}$ teaspoon each of mustard and ginger, 1 teaspoon salt, 2 eggs, 1 cup vinegar. Cook in double boiler. If yolks of eggs are used, use two yolks in place of one egg. —Florence Peterson.

SALAD DRESSING.

One tablespoon of sugar, 2 of cream, 2 tablespoons vinegar or lemon juice. A pinch of salt and a sprinkling of pepper. Beat with an egg-beater till stiff.

—Hattie E. Lathrop.

SALAD DRESSING.

One-half tablespoon mustard, $\frac{1}{2}$ teaspoon salt, 2 teaspoons sugar, 1 tablespoon flour, $2\frac{1}{2}$ teaspoons melted butter, 2 cups sweet cream, yolks of two eggs, $\frac{1}{2}$ cup vinegar, add vinegar last.

—Mrs. Chas. Hammond.

CHICKEN SALAD.

Boil the chicken until it is tender and chop in small pieces; chop, also, the whites of a dozen hard-boiled eggs, add chopped cabbage and celery in equal quantities; pound the yolks of the eggs fine and add two tablespoonfuls of sugar and butter, one teaspoonful of mustard with pepper and salt to taste. Finally, add half a teaspoonful of good, clear cider vinegar; mix thoroughly.

CHICKEN SALAD.

One chicken, 3 pounds veal, 1 head of cabbage, 1 bunch of celery, 1 onion, dressing.

—M. Ellsworth.

SALMON SALAD.

Chop all the white parts of a bunch of celery; when fine add a teaspoonful of salt, one-half a teaspoonful of pepper (if desired), one even teaspoonful dry mustard and two hard-boiled eggs. Chop all together, add one can of salmon, after pouring all the oil from it, and pour over a cup of good, sour vinegar; stir lightly and put on a dish garnished with celery tops and two or more hard-boiled eggs, sliced.

POTATO SALAD.

Boil and pare one dozen medium-sized potatoes; slice them into a suitable dish with three ordinary-sized onions; boil hard two eggs and slice them in. Dressing—One large cup of vinegar, one tablespoonful of salt, one teaspoonful ground mustard, wet with vinegar; beat two eggs and stir all the above together; add a little butter, put in a stew pan and stir till boiling; pour over potatoes and onions, and let stand until cold before eating.

POTATO SALAD.

Six medium sized potatoes boiled and sliced, 2 small cucumbers sliced very thin, 4 stalks of celery cut small, 3 hard boiled eggs, sliced. Coat potatoes, cucumbers and celery with mayonnaise or cooked dressing. Mix well and cover top with the egg slices. Garnish with a little parsley.

—Mrs. Grace Erickson.

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POTATO OR EGG SALAD.

Mash four or five large boiled potatoes. Chop two hard-boiled eggs, three tablespoonfuls vinegar, two large or medium sized onions chopped fine, butter size of egg, season with salt and pepper. To be eaten without dressing. —Mrs. C. Welch, Burlington, Ill.

HAM SALAD.

Chop some cooked ham fine and slice twice as much cold potatoes very thin. Arrange the ham and potatoes in a salad dish in layers, and sprinkle each double layer with chopped celery. Pour salad dressing over all. Garnish with hard boiled eggs. Cut in slices. —Margaret Norton.

PERFECTION SALAD.

One envelope gelatine, $\frac{1}{2}$ cup cold water, $\frac{1}{2}$ cup mild vinegar, 1 pint boiling water, 1 teaspoon salt, 1 cup finely shredded cabbage, juice of one lemon, $\frac{1}{2}$ cup sugar, 2 cups celery cut in very small pieces, $\frac{1}{4}$ can sweet red peppers, finely cut. Soak the gelatine in the cold water 5 minutes, add vinegar, lemon juice, boiling water, sugar and salt. Steam, and when beginning to set, add remaining ingredients. Turn into square pan and chill. Cut into 2-inch squares and serve on lettuce leaves. —Mrs. Etta Fischer.

CARROT SALAD.

One bunch of young carrots, two hard-boiled eggs, one head of lettuce, six olives, one tablespoonful of cafers, a little minced parsley and a cup of mayonnaise. Boil the carrots, and when done, drain and cool. Then slice into a pile in the middle of salad bowl. Arrange the stoned olives and the cafers and hard-boiled eggs. Sprinkle the carrots with chopped parsley and serve with mayonnaise. This is a pretty and effective salad.

—Mrs. Carrie Swanson.

DELICIOUS SALAD.

Boil one cup kidney beans in salted water until tender, drain and add a cup English walnuts, slightly broken, one cup celery cut fine, and about six olives, also minced. Mix all well together and serve on a bed of lettuce with a mayonnaise dressing.

—Mrs. Carrie Swanson.

SALAD.

Asparagus boiled in salted water, drained, with a few chopped walnut meats and any good salad dressing, makes a delicious salad, and so do string beans. And for a mixed salad use asparagus, peas, and beans, with the dressing, and always the chopped walnuts. Tomatoes, cucumbers and bananas, all sliced, with the walnuts and dressing, make a delicious salad, as do bananas alone, with the walnuts and dressing. —Mary Barber.

SALAD.

Lovers of tomatoes will relish the following tempting and appetizing salad. Slice large ripe tomatoes almost a half-inch thick. Place a leaf of lettuce, one each plate, on which lay one slice of tomatoes. Spread thickly with chopped green tomatoes, pickle or piccalilli and place another slice of ripe tomato on top of this. Garnish with an olive on top and serve with mayonnaise dressing.

—Mrs. Carrie Swanson.

SALAD.

One large Spanish onion cut fine. Add the same amount of apple. After being chopped, mix together with a level teaspoon of celery seed and 2 tablespoons of olive oil, salt to taste. If the oil is disliked, melted butter can be used, instead.

—Mrs. Will Crook.

SALAD.

The "Waldorf-Astoria" salad is made with three good sized apples, 1 cupful celery and one-half cup of walnut meats, all cut into small pieces, and moistened with about 1 cupful of salad dressing, is greatly improved by adding 1 cupful of California grapes, cut in halves, and seeded.

—Mary Barber.

SALAD.

Banana and Walnut. Cut bananas lengthwise and place each half on a lettuce leaf with a spoonful of mayonnaise dressing and rounded teaspoonful of chopped nut meats.

—M. Ellsworth.

CORN SALAD.

Two quarts of chopped cabbage, one pint of onions, chopped. Three green peppers chopped, one-half cup of salt, four cups sugar, eight tablespoonful of mustard, one and one-half quarts of vinegar. Mix and heat to the boiling point. Add three quarts of sweet corn, cut from the cob and boil forty minutes. Seal hot.

—Mrs. Wm. H. Parsons.

CABBAGE SALAD.

One head of cabbage and one bunch of celery, chopped fine, sprinkled with a teaspoonful of salt and mix thoroughly. Into a double boiler put two tablespoonsful of butter and blend with it one tablespoon of flour. Then add a half cup of vinegar, a tablespoon of sugar, a tablespoon of ground mustard, the beaten yolk of two eggs, and three tablespoonsful of cream. Cook until thick and smooth. Pour over the vegetables and set away to cool. Just before serving add a little whipped cream.

—Mrs. Wm. H. Parsons.

EGG BASKETS.

Boil several eggs hard, cut in halves, remove the yolks and mix with them minced veal or chicken, butter, salt and pepper and lay it back in the whites and serve with lettuce, if preferred, use with a salad dressing.

—Lillie Whitney.

HEAVENLY HASH.

Peel and slice into very small pieces, 6 oranges, 8 slices pineapple, 1 pound Malaga grapes, seeded, and cut into halves. One cup of English walnuts. Sprinkle over all a pint of powdered sugar. Dissolve a package of gelatine in a little water, pour this over and through the fruits and set on the ice to cool. Serve with whipped cream.

—Mrs. C. J. Waterhouse.

GOLDEN DRESSING.

Two eggs, $\frac{1}{4}$ cup light-colored fruit juice (orange, apple or pineapple) $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup lemon juice. Beat the eggs slightly, and add the fruit juice, lemon juice and sugar. Stir constantly in a double boiler until it begins to thicken. Cool and serve on sliced fruit.

DATE AND APPLE SALAD.

Two cups diced apples, $1\frac{1}{2}$ cups chopped dates, golden dressing.

—M. Ellsworth.

FRUIT SALAD.

One medium sized pineapple, 3 bananas, 3 oranges. Cut the fruit into small cubes, pour over it the golden dressing and let stand on ice a half hour or more before serving.

FRUIT SALAD.

Equal amounts of orange and bananas with half as many white grapes make a delicious salad. Cut the fruit fine and stir into it equal parts of whipped cream and my salad dressing.

—Mrs. Florence Peterson.

FRUIT SALAD.

One pound white California grapes, cut in two and remove seeds. Pare, core and slice 4 apples. Cut one bunch of celery fine, add a cupful of English walnuts. Pour over the mixture salad dressing. Serve on lettuce leaves.

—Mrs. A. J. Erickson.

SALAD DRESSING.

2 eggs, 1 teaspoonful corn starch, 1 tablespoon butter, 1 teaspoon mustard, salt and pepper, 1 cup vinegar (add very slowly), 1 cup water. Thin with sweet cream, as this will be quite thick.

—Mrs. C. A. Purcell, Los Angeles.

SWEET SALAD DRESSING FOR FRUITS AND SANDWICHES.

Four tablespoons sugar, 1 teaspoon butter, $\frac{1}{2}$ teaspoon mustard, 2 eggs $\frac{1}{4}$ cup vinegar. Mix mustard and sugar, add butter, next add eggs. Boil the vinegar and add it drop by drop to mixture. Then boil all together until it thickens. Cook in double boiler. Whip cream and add to this dressing. Delicious mixed with minced ham for sandwiches.

—Mrs. V. R. Lind, Rockford.

CREAM SALAD DRESSING.

One-half teaspoon each salt and mustard. Two tablespoons sugar, one or two eggs slightly beaten, two and one-half tablespoons melted butter. Three-fourths cup of cream. One-fourth cup of vinegar. Add slowly while cooking.

—Pearl Webb.

VEGETABLES

ESCALLOPED POTATOES.

Place a layer of thinly-sliced raw potatoes in a basin, season with pepper and salt and bits of butter and a dusting of flour; then another layer of potatoes, and so on, till the dish is full. Add one pint of milk to a beaten egg and pour over the potato. Bake from one-half to three-fourths of an hour, according to the amount used. For a small amount of potatoes use less milk. There should be enough to fill the dish two-thirds full. —Hattie Lathrop.

ESCALLOPED POTATOES.

Peel and slice potatoes as for frying; butter an earthen dish, put in a layer of potatoes and season with salt, pepper, butter, a bit of onion chopped fine, sprinkle with a little flour, or with cracker or bread crumbs; now add another layer of potatoes, then the seasoning, and continue until the dish is filled. Just before putting into the oven pour a cup of milk over all and bake for over an hour. —Mrs. J. A. G.

ESCALLOPED SWEET POTATOES.

Slice cold boiled potatoes, put them in a baking dish, strew each layer with bits of butter and fine bread crumbs; bake in a covered dish in a slow oven twenty minutes; uncover and brown. —Mrs. M. Whitney.

MACARONI.

One-half dozen sticks of macaroni; break fine and pour on two quarts of boiling water; boil twenty minutes and keep it stirring; then drain through a colander; then a layer of macaroni, one of cheese, one of cracker crumbs, butter, pepper and salt, milk enough to cover and bake fifteen or twenty minutes; one-half cup of cheese and the same amount of soda crackers. —Mertie Damon.

FRIED SUMMER SQUASH.

Cut into slices one-third inch thick, sprinkle with salt and let stand a little while. When ready to fry, dip each slice into beaten egg, then into fine cracker crumbs and fry. —Mrs. C. A. Barber.

FRIED TOMATOES.

Dip slices of ripe tomatoes into flour, salt and pepper them, and fry in boiling butter or lard until browned.

ESCALLOPED TOMATOES.

Cover the bottom of a baking dish with sliced ripe tomatoes; season with salt, pepper and butter (a little finely sliced onion may be added if desired), cover this with a layer of cracker crumbs; repeat, making three layers in all. Bake in oven.

MOCK OYSTERS.

Six ears of corn grated, one egg beaten; stir in one tablespoonful of flour and one of milk; season and fry in butter, dropping one tablespoonful of the mixture at a time.

FRENCH FRIED POTATOES.

Peel and slice lengthwise good-sized potatoes, making about five to six slices to a potato. Have ready a frying pan about half filled with hot lard or meat drippings. Place your potatoes in this, being careful not to take too many at a time. Fry until nicely browned and easily pierced with a fork. Salt just before removing from the lard. —Fern Bell Johnson.

SARATOGA POTATOES.

For a family of four people. Peel carefully removing all black spots, six good-sized potatoes. Cut them in equal sizes, fourths or eighths if quite large potatoes. Let stand in cold water five minutes, then drain thoroughly in a colander or a napkin. When dry drop into boiling lard to fry. Only a few at a time, otherwise the lard will cool and potatoes will be soaked with grease and be heavy. At first they sink, when done they rise. After this it is only a question of how much color you want them when taken out. Place soft paper in a hot baking pan, skim out potatoes as they brown, placing them on paper to saturate surplus grease. Sprinkle each layer with salt and cover with thin napkin; keep hot. Place a little chopped parsley on the serving dish. Is very nice and renders them very attractive. Do not confine steam in the baking pan, as it will toughen the potatoes and cause them to shrink. They should be white and mealy inside when served. Serve soon after done, keeping hot. —Mrs. H. S. Higgins.

BUTTERED SWEET POTATOES (SPLENDID).

Butter a pudding dish. Boil the potatoes. Peel and slice lengthwise. Butter the slices liberally. Place in the dish and bake in a hot oven until lightly browned. Dot tops with bits of butter and lightly spray with cinnamon or nutmeg, as choice may be, adding a light spray of confectionery sugar for beauty. Serve hot. This is a southern dish (very fine). —Mrs. H. S. Higgins.

BAKED BEANS.

At night wash the pork and beans, put them in the dish you bake them in; cover with water enough to let the beans swell nicely; early next morning put them in the oven; keep them covered with water until done, then uncover and let brown. If done too soon let stand in oven, with door open; (I think that makes them better.)
—Mrs. C. W. Millen.

BAKED BEANS.

One quart beans (navy.) Put on to cook with one teaspoon soda, cook up until water is very green, then pour off. Two tablespoons molasses, one teaspoon ground mustard. Mix well together and put into a dish with piece of bacon or pork, about one-half pound. Bake slowly half a day, keeping water on them, not enough to make them mushy, but just moist. I prefer bacon and think the longer baked the nicer.
—Mrs. Fred Stevens.

BOSTON BAKED BEANS.

Select large beans, soak one quart over night. In the morning parboil in soda water until the hull begins to split slightly. Place in the bean-pot or baking jar one onion, (chicken egg size), using six ounces of salt pork. Cut pork into small bits. Skim beans into the baking pot, placing pork bits alternate until all is in pot. Spray on top half a teaspoon black pepper, one teaspoon salt, one-third pint cooking molasses. Fill in boiling water to cover thoroughly. Cover the bean-pot, place in moderate oven five hours. If water cooks away replenish with hot water. Beans should be brown through when ready to serve. Don't forget the onion.—Mrs. S. H. Higgins.

GERMAN CABBAGE.

Shred one head of solid cabbage and let stand in cold water one hour. Put in a saucepan one rounding tablespoon of butter, add half spoon salt, a little onion chopped fine, little pepper. Cook five minutes. Take the cabbage out of the water, shake it well and drop it in the stewpan. Add two tablespoons vinegar and one of sugar. Cook ten or fifteen minutes.
—Mrs. Purnell, West Chicago.

HARVARD BEETS.

Boil beets in salted water, remove skins and slice, or cut into any shape desired. For twelve medium sized beets take half a cup of sugar and one tablespoon of flour, mixing them together. Let this come to a boil, with half a cup of vinegar. Boil a few minutes, add a tablespoon of butter, pour over the beets and let stand from ten minutes to half an hour, where they will keep hot, before serving.
—Nellie Kedzie Jones, Ill. Farmers' Institute.

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The tough part and any that is not fit to eat raw, broken into small pieces and cooked until tender. Pour over milk to partly cover it, and sift flour over it. Let it boil up once, season with butter, salt, pepper.

—Mrs. Hattie E. Lathrop.

BAKED PEAS.

One quart dried green peas, one heaping tablespoon white sugar, teaspoon salt, one-half pound salt pork. Soak peas over night. In morning boil until tender, then add above, cover with water and bake as beans four or six hours.

—Zella Johnson.

GERMAN STRING BEANS.

Cut and string them and cook until tender. Drain off water. Slice one or two onions, salt and pepper, butter enough to make them nice. Vinegar enough to make juice. Put on stove to heat just a minute.

—Mrs. David Grant, Elgin.

MACARONI WITH CHEESE.

Break macaroni into short pieces, put on the stove in boiling salted water and boil about twenty minutes or until soft. Drain through colander, wash in cold water and drain again. Butter a baking dish, put in a layer of macaroni, a good sprinkling of grated cheese, dots of butter and a little salt, proceed in this manner till you have about three layers (according to the depth of dish). Sprinkle cracker crumbs over the top, and pour in milk from the sides of the dish, till you can see the milk when you tip up the dish a little to one side, and use part cream, instead of all milk, if you can, as it makes it so much nicer. Bake about half an hour or longer in gentle heat. Strong cheese is better to use than mild. This is almost a meal in itself.

—Mrs. C. A. B.

MACARONI WITH TOMATO SAUCE.

Put about one-third package macaroni into boiling salted water and boil until soft. Drain and serve in the following sauce: 2 cups canned tomatoes, one-half teaspoonful salt, tablespoon butter, and two tablespoons flour. Wet up with sweet cream. Very good when vegetables are scarce. Let the tomatoes boil 15 minutes before adding the other ingredients for the sauce.

—B.

CHEESE CROQUETTES.

1 cup milk, $\frac{1}{2}$ cup flour, $\frac{1}{4}$ cup butter, $\frac{1}{8}$ tsp. salt, $\frac{1}{4}$ tsp. paprika, 2 eggs, 2 cups cheese. Melt butter and flour and stir until smooth. Then add milk. This makes a stiff white sauce. Add eggs and cook 2 minutes more, and then add cheese. Beat well into mixture and set aside to cool. Make into croquettes. Roll in cracker crumbs and fry in deep fat.

—Zoe M. Bolcum.

ESCALLOPED RICE.

Boil rice in salted water, after which place a layer of the rice in baking dish. Sprinkle cheese over same, then a layer of rice and cheese alternately until dish is nearly full. Pour over same a gravy made of 1 cup milk, 2 tablespoons flour, salt and pepper. Bake in a moderate oven.

—Mrs. Arvilla Austin.

SPANISH RICE.

One small onion chopped and fried in a little butter in iron frying pan. Wash one cup rice and stir into onion, then cover with boiling water and cook slowly for couple of hours. Be careful not to let it burn. A half hour before serving, add 2 cups strained tomato juice and a small Spanish pepper (or instead 2 small red peppers that come in mixed spices). Be sure to remove peppers before placing on table. Very fine served with meat.

—Mrs. Edna Kimble.

RICE CROQUETTES.

Boil one cup rice in water until half done, then add a little milk. Cook a little longer, add 2 beaten eggs, a little salt, sugar and butter. Cook real hard. When done roll in cracker crumbs. Fry in deep lard. Drain on paper and roll in sugar. Better if made in balls the day before using, but do not cook in fat, until ready to serve.

—Mrs. V. R. Lind, Rockford.

GREEN CORN PUDDING.

Scrape the pulp from half a dozen ears of green corn, mix it with one tablespoon sugar, one tablespoon corn starch, also three beaten eggs and a cupful of milk. Season with salt and pepper and two tablespoons melted butter and bake in a slow oven for three-quarters of an hour. Serve either hot or cold.

—Mrs. Geo. Bergland.

CORN CHOWDER.

One can corn or one quart fresh corn, cut off cob. Quart sliced potatoes cut fine, $\frac{1}{4}$ lb. fat salt pork, 1 teaspoon salt, or more, 1 cup each milk and cream, 2 tablespoons of butter, one sliced onion. Cut the pork into small bits, let fry with the onion until both are brown. Pour in the corn and let simmer gently while potatoes are boiling in another dish. When done pour all together, and let come to a boil. A larger quantity of butter may be used, if not convenient to use the pork. This is almost a meal in itself, and is a great favorite in my family.

—Mrs. C. A. Barber.

MACARONI WITH TOMATO SAUCE.

Take half box macaroni and boil 20 minutes in salt water. Grate half pound Swiss cheese. Take quart of tomatoes, season and boil for 20 minutes. Drain water off macaroni. Put a layer of macaroni into a round basin, a layer of cheese and continue until cheese and macaroni are used. Then pour tomatoes over this, and shave a few pieces of butter over this. Put in oven to brown and serve hot.

—Florence Bell.

FRIED PARSNIPS.

Boil until tender in a little hot water, salted; cut into long slices; dredge with flour; fry in hot butter, and serve.

—N. G. A.

BREAD

WHITE BREAD NO. 1.

In making the yeast, take two medium sized potatoes, well mashed, pour on a cup or more of boiling water, put in half a teaspoonful of salt, a tablespoonful of sugar and flour enough to make it thick. The flour to be added while it is boiling hot. When cool add a dissolved yeast cake (yeast foam.) Set in a warm place to rise until the next morning. For making about six loaves use three pints of warm water, stir in enough flour to make a thick dough and stir the yeast in well. Then set in a warm place to raise. Before moulding add half a teacup of sugar, a large tablespoonful of lard and a teaspoonful of salt, then mould stiff with flour until smooth and will not stick to the board. Then put back in a warm place to raise very light, when it is then for making into loaves. Make loaves and let raise very light and bake about forty-five minutes in a moderate (hot) oven.

—Mrs. G. Bergland.

BREAD NO. 2.

At 4 p .m. put one magic yeast cake in one-half coffee cup of warm (not hot) water, when soft stir in flour and set in a warm place to rise. Scald to near boiling one quart of milk (taking care not to burn it). Have ready in the bread pan two or three quarts of flour as desired. Turn the milk into the flour and stir when some of the flour is scalded, quickly turn on some cold water or what is better, have ready three or four good potatoes cooked in a plenty of water and all put through a sieve. Beat all to a thick batter, adding more flour if needed. Put in the yeast, when light, with care not to have the sponge too warm. Cover and set to rise in a warm place over night. A little warm water can be added in the morning, and one tablespoonful of salt, stir in flour and knead well, put into pan and when light, knead into loaves and put into the baking tins (bread is often improved by letting it rise twice before putting it into the tins to rise ready for the oven). Common sized loaves should bake in three-quarters of an hour. When cool, wrap in warm table linen and keep in a tin bread chest.

WHITE BREAD.

In the evening dissolve one yeast cake (yeast foam) in about one quart of luke-warm potato water, add a little sugar and flour to make a thick batter, set in a warm place to rise until morning. In the morning, scald one quart of milk, let cool until luke-warm, then stir in the yeast and a scant half cup of sugar and one teaspoon salt and flour enough to mould stiff, put back in a warm place to rise to twice its size, which would be about one hour, then mold again and put back to rise the second time; when very light shape into loaves and put in tins to rise for the oven.

—Mrs. Claus Swanson.

WHITE BREAD.

At night boil a quart of new milk, then cool to a luke-warm temperature. Into this stir 2 quarts of flour, a tablespoonful of salt, same of butter and a yeast cake dissolved in warm water. Mix well into one smooth loaf, and keep warm in winter, cool in summer. Early in the morning, shape very carefully into 3 loaves in your hands and place in tins. Never use bread board. Let rise and bake from three-quarters to one hour. Double the rule with one yeast cake makes 6 loaves.

—Mary F. Garfield Forster.

BREAD.

Put a yeast cake to soak in the morning, in luke-warm water. When dissolved, stir in enough flour to make a batter. Set in warm place until noon. At noon boil four large potatoes in a quart of water. Drain the potatoes and mash. Pour the water in which they were boiled back onto the potatoes. Add 1 cup sugar, a generous handful of salt and flour enough to make a batter. When cool, add the yeast, which was made in the morning. Set in a warm place until the next morning. Then put flour in bread pan, put in the sponge and add enough warm water to warm up the dough. Knead down twice before putting it into loaves. Add a cup of shortening just before putting into a hard loaf.

—Mrs. C. W. Millen.

EASY BREAD-MAKING.

Save the water in which the potatoes were cooked at noon, soften half a yeast cake, stir into the potato water with a teaspoon of salt and sugar, with flour for a yeast, let stand over night. In the morning put into the bread mixer the white of one egg, one tablespoon of Snowdrift (shortening), one tablespoon of sugar, beaten together, one quart of scalded milk and water, 3½ quarts of flour, salt and stir 3 minutes. Let rise. Keep moderately warm.

—Mrs. A. D. Chaffee.

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ST. CHARLES, ILL.

WHITE BREAD.

In the evening dissolve one yeast cake (yeast foam) in about one quart of luke-warm potato water, add a little sugar and flour to make a thick batter, set in a warm place to rise until morning. In the morning, scald one quart of milk, let cool until luke-warm, then stir in the yeast and a scant half cup of sugar and one teaspoon salt and flour enough to mould stiff, put back in a warm place to rise to twice its size, which would be about one hour, then mold again and put back to rise the second time; when very light shape into loaves and put in tins to rise for the oven.

—Mrs. Claus Swanson.

WHITE BREAD.

At night boil a quart of new milk, then cool to a luke-warm temperature. Into this stir 2 quarts of flour, a tablespoonful of salt, same of butter and a yeast cake dissolved in warm water. Mix well into one smooth loaf, and keep warm in winter, cool in summer. Early in the morning, shape very carefully into 3 loaves in your hands and place in tins. Never use bread board. Let rise and bake from three-quarters to one hour. Double the rule with one yeast cake makes 6 loaves.

—Mary F. Garfield Forster.

BREAD.

Put a yeast cake to soak in the morning, in luke-warm water. When dissolved, stir in enough flour to make a batter. Set in warm place until noon. At noon boil four large potatoes in a quart of water. Drain the potatoes and mash. Pour the water in which they were boiled back onto the potatoes. Add 1 cup sugar, a generous handful of salt and flour enough to make a batter. When cool, add the yeast, which was made in the morning. Set in a warm place until the next morning. Then put flour in bread pan, put in the sponge and add enough warm water to warm up the dough. Knead down twice before putting it into loaves. Add a cup of shortening just before putting into a hard loaf.

—Mrs. C. W. Millen.

EASY BREAD-MAKING.

Save the water in which the potatoes were cooked at noon, soften half a yeast cake, stir into the potato water with a teaspoon of salt and sugar, with flour for a yeast, let stand over night. In the morning put into the bread mixer the white of one egg, one tablespoon of Snowdrift (shortening), one tablespoon of sugar, beaten together, one quart of scalded milk and water, 3½ quarts of flour, salt and stir 3 minutes. Let rise. Keep moderately warm.

—Mrs. A. D. Chaffee.

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ST. CHARLES, ILL.

QUICK GRAHAM BREAD.

One and a half pint sour milk, one-half cup of New Orleans molasses, a little salt, two teaspoons soda dissolved in a little hot water, and as much graham flour as can be stirred in with a spoon; pour in well greased pan, put in oven as soon as mixed, and bake two hours.
—Mrs. M. Whitney.

GRAHAM BREAD.

Take some bread sponge and add molasses, two teaspoonsful of melted shortening. Put in graham flour till stiff, so you can hardly stir, but do not knead it, let it raise, when light bake.
—Mrs. Merrill Whitney.

GRAHAM BREAD.

One quart of sour milk, two teaspoonsful of soda, two teaspoonsful of salt, one cup of molasses, two tablespoonsful of brown sugar, four cups of graham flour, four cups of wheat flour. Bake one hour in slow oven.
—Mrs. B. F. Lake.

GRAHAM BREAD.

Two cups sour milk, 3 tablespoons thick cream, $\frac{1}{2}$ cup brown sugar, 2 eggs, 2 level teaspoons salt, 3 cups graham flour, $1\frac{1}{2}$ cups wheat flour, 1 teaspoon soda. —Mrs. Isaac Barber, Benton Harbor.

GRAHAM BREAD.

About $1\frac{1}{2}$ quarts of graham flour unsifted. Warm water to make batter about like for white bread. One-half to two-thirds of a cup of yeast saved from the yeast for white bread. Let raise. Put in salt, about 2 tablespoons of sugar, a small cup of molasses, stir in white flour and knead same as white bread. Let it raise the same. This will make about 4 loaves. —Mrs. Fred Stevens.

GRAHAM BREAD.

Four cups sour milk, 1 cup sugar, 2 teaspoons salt, 4 teaspoons soda, 6 tablespoons molasses, 5 cups graham flour, 1 cup white flour. This makes a rather thick loaf in a fair sized dripping pan. Bake in a moderate oven about one hour.

Mrs. Chas. Purnell, West Chicago.

MRS. S. E. CHAFFEE'S GRAHAM BREAD.

Two cups sour milk, 1 cup sugar, 3 cups graham flour, 2 even teaspoons soda, 1 even teaspoon salt. Let rise 2 hours. Bake one hour.
—P. A. C.

WALNUT GRAHAM BREAD.

One cup white flour, $2\frac{1}{2}$ cups graham flour. Sift together well and add $\frac{1}{2}$ cup molasses, 2 cups sour milk, 2 beaten eggs, 1 cup chopped walnuts, 1 teaspoonful salt, 2 teaspoons soda.

—Lena H. McGowan.

BROWN BREAD.

One cupful of cornmeal, one cupful of flour, two-thirds cup of molasses, water enough to make a thin batter, one teaspoonful of soda, one teaspoonful of salt. This will half fill two well greased (1 lb.) baking powder cans, put cover on and steam two hours, and then bake a few minutes, let stand a few minutes before removing cover. Turn upside down and it will come right out.

—Mrs. J. M. Stevens.

BROWN BREAD.

Two cups of cornmeal, three cups of graham flour, one-half cup of molasses, one pint of sour milk, one pint of water, one teaspoonful soda, and one of salt. Steam four hours, then set in oven and brown a few minutes.

—Mrs. Lessie Millen.

BROWN BREAD.

One-half cup of New Orleans molasses, one-fourth cup of sugar, one cup of sweet milk, one-half cup of sour milk, one-half cup of cream, one cup of flour, one large teaspoonful of saleratus; enough Indian meal to thicken so it will run off spoon. This is splendid.

—Mrs. Joie Barber.

BOSTON BROWN BREAD.

One pint of graham flour, one pint of molasses, one pint of corn meal, one pint of sour milk, one pint of sweet milk, one teaspoonful of soda, and one of salt. Steam three hours.

—Mrs. C. E. Hurd.

BOSTON BROWN BREAD.

Two cups of corn meal, 1 cup rye flour, 1 cup molasses, 1 cup sweet milk, 1 teaspoon soda, a little salt. Steam three hours.

—Mrs. Chas. Elvin.

BOSTON BROWN BREAD.

One cup sweet milk, 2 cups sour milk, two-thirds cup molasses, 2 level teaspoons soda, 2 cups graham, 3 cups corn meal. Steam three hours, and brown a few minutes in oven.

—Mrs. F. Vanderhoof.

BOSTON BROWN BREAD.

Mix together a cup, each, of wheat and graham flour, add a cup of cornmeal and stir in a teaspoon of salt. Warm together a cup, each, of milk and molasses, add a teaspoonful of soda to the milk. Scald the flours and meal with a cupful of boiling water, then add the warmed liquid. Beat hard and turn into a greased mold with a tightly fitting top. Cook in an outer vessel of boiling water for three hours. Take from the water and set the mold in the oven for ten minutes to dry, then turn out the bread and serve.

—Mrs. Wm. H. Parsons.

BROWN BREAD.

Three-fourths cup sugar, 1 tablespoon shortening, 1 egg, 2 cups sour milk, 2 scant teaspoons soda, 2 cups graham flour, 1 cup white flour. Bake in a moderate oven. Added, 1 teaspoon cinnamon, ½ teaspoon cloves, 1 cup English walnuts. Is very good.

—Renie Sharp.

BROWN BREAD.

One cup sweet milk, one cup sour milk, two cups cornmeal, one cup flour, one cup molasses, one cup raisins, 1½ teaspoonsful soda, 1½ teaspoonsful salt. Steam three hours and set in warm oven for twenty minutes before serving.

—Bessie Bolcum.

BROWN BREAD.

One cup of milk, one cup of sour milk, two cups of cornmeal, one cup of flour, one teaspoonful soda, and one of salt. Steam one and one-half hours, bake one-half hour.

—Mrs. Wm. Divine.

EXCELLENT BROWN BREAD.

Two cups corn meal, 1 cup graham or whole wheat flour, 1 teaspoon soda, a little salt, 1 cup syrup, 1 cup hot water, 1 cup sour milk, 1 egg added last. Add raisins, if desired. Steam two or three hours, bake a few minutes.

—Mrs. C. A. Barber.

(This makes the best brown bread I have ever eaten.)

FANCY BROWN BREAD.

One cup of sour milk, two-thirds cup cooking syrup, two-thirds cup raisins, 1¼ teaspoons saleratus, flour to make a thick batter. Bake in pound baking cans with covers on, in a slow oven, 2 hours.

—Mrs. John Hagaman.

MRS. S. E. CHAFFEE'S BROWN BREAD.

One cup brown sugar, 2 cups sour milk, 2 even teaspoons of soda, 1 teaspoon salt, 3 cups graham flour or whole wheat flour. Mix well and turn into a pan and let it rise two hours. Bake one hour in slow oven.

STEAMED BROWN BREAD.

Two cups of sweet milk, two cups of sour milk, one-half cup of molasses, one moderate teaspoonful of soda, three cups of cornmeal, two cups of rye meal, one teaspoonful of salt, one quarter cup of white flour. Steam three hours and bake half an hour, slowly.

—Mrs. Robt. Garfield.

STEAMED BROWN BREAD.

Two heaping cupfuls each of cornmeal, graham and rye flour, one and one-half cups of molasses, six cups milk all sweet or quite sour, two teaspoonfuls of soda, a little salt. This is enough for two basins.

—Mrs. Chaffee.

INDIAN BROWN BREAD.

One pint of sweet milk, one pint of sour milk, one quart of cornmeal, one pint of flour, salt to taste, one teacupful syrup, one teaspoonful of soda or according to sour milk. Steam three hours and bake one hour.

—Mrs. Merritt Whitney.

STEAMED CORN BREAD.

Two cups corn meal, 1 cup white flour, 1 cup molasses, 1 cup sweet milk, 1 cup sour milk, 1 teaspoon soda, salt. Steam 3 hours and bake 15 minutes.

—Mrs. Geo. Simmons.

RYE BREAD.

Two pounds rye flour, 2½ pounds white flour, 1 quart milk, 1 pint warm water, 1 pint yeast, 1 tablespoon lard, 1 teaspoon salt, ½ cup syrup. Make as any bread. If very sticky, add more white flour. This will make 4 loaves and ten biscuits.

—Lottie S. Brown.

RYE BREAD.

One quart of rye flour. Take half or not quite half of the flour and scald with hot water or milk, then add cold water to make it luke warm and add the rest of the rye flour. Have some yeast ready the same as for white bread, add it to the sponge. Also one cup molasses. When it gets light, knead with white flour and make it quite stiff and let rise again, when light shape into loaves and bake an hour or a little longer. This makes about six loaves.

—Mrs. A. J. Mongerson.

RYE BREAD.

Two quarts water and 1 cup molasses boiled together with little salt. Stir in rye flour to make a thick batter. Soak $1\frac{1}{2}$ cakes of yeast and stir in batter when cooled, so it will not scald. Set in warm place over night. In the morning knead with white flour and let rise again before making in loaves. —Amelia Denker.

NUT BREAD.

One egg, 1 cup sugar, 1 cup milk, salt, $3\frac{1}{2}$ cups flour, 1 cup chopped nut meats, 2 spoons heaping of baking powder. Let stand in pan $\frac{1}{2}$ hour. Bake slowly one hour. —Mrs. F. E. Chaffee.

NUT BREAD.

Four cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 2 tablespoons sugar, 1 cup chopped walnuts, 1 egg, 1 cup milk (a little more water, if needed). Put dry stuff together. Beat egg first, add all wet stuff, then dry. Raise 20 minutes; bake $\frac{1}{2}$ hour. Makes two loaves. —Mrs. John Chaffee.

NUT BREAD.

Three cupfuls of sifted flour, four teaspoonfuls of baking powder, one-half cupful of sugar, one and one-half cupfuls of milk, two eggs, well beaten, one cup of nuts chopped, one teaspoonful salt. Put in two small bread pans, let stand twenty minutes and bake in slow oven forty-five minutes. —Mrs. C. W. Bolcum.

NUT BREAD.

Four cups flour, 4 teaspoons baking powder, $\frac{3}{4}$ cups sugar, 1 cup nut meats, 1 cup raisins, 2 cups sweet milk, salt. Let raise 20 minutes and then bake 40 minutes.

—Mrs. Donald MacDonald, St. Charles.

NUT BREAD.

Four scant cups flour, sifted, 1 cup shelled walnuts chopped, 1 teaspoon salt, 2 teaspoons baking powder, $\frac{3}{4}$ cup sugar. Mix this all together, then add 1 beaten egg and 1 cup of milk. If necessary you can add a little more milk. Put in pan and let raise $\frac{1}{2}$ hour, then bake slowly about 50 minutes or 1 hour. Try with straw.

—Lillie Whitney.

NUT BREAD.

Three cups flour, 4 even teaspoons baking powder, 1 cup sugar, 1 teaspoon salt. Sift all together. Add 1 cup chopped nuts, 1 beaten egg, $1\frac{1}{2}$ cups sweet milk. Mix well. Raise in tins 30 minutes. Bake $\frac{3}{4}$ or 1 hour. —Lottie S. Brown.

NUT BREAD—TWO LOAVES.

Beat together 1 egg and 1 cup sugar. Add $1\frac{1}{2}$ cups sweet milk, 4 cups flour sifted with 3 well rounded teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup walnut meats, chopped. Let rise 20 minutes and bake 1 hour in moderate oven. Very good for school lunch. —Mrs. C. A. Barber.

NUT LOAF BREAD.

One cup sugar, 2 eggs, 1 cup sweet milk, 4 cups flour, 1 cup walnut meats, ground, 6 tablespoons baking powder, salt. Let stand 20 minutes before baking. —Hattie E. Lathrop.

Aunt Lela's Ginger Bread

*Mix 2 cups flour
 $\frac{1}{2}$ teaspoon salt
1 " soda*

1 table spoon ginger

Stir in 1 cup molasses

*2 table sp. melted shortening
 $\frac{1}{2}$ cup boiling water*

BISCUITS

RAISED BISCUIT.

If raised biscuit are preferred, knead the dough into small biscuits. Let get very light. Handle very carefully while putting into oven. Bake in a quick oven. —Mrs. C. W. Millen.

RAISED BISCUIT.

Two cups scalded milk, 3 tablespoons butter, 2 tablespoons sugar 1 teaspoon salt, 1 yeast cake dissolved in $\frac{1}{4}$ cup luke-warm water, flour. Add butter, sugar and salt to milk; when luke-warm, add dissolved yeast cake and 3 cups flour. Beat thoroughly; cover and let rise until light, or over night; add enough flour to knead (it will take about $2\frac{1}{2}$ cups) let rise again; toss on a slightly floured board, roll out and cut with biscuit cutter, first dipped in flour. Put in pans, let rise, and bake twenty minutes. —Mrs. Arnold Mather.

TEA ROLLS.

Scald 1 pint milk, add 1 tablespoon sugar, $\frac{1}{2}$ cup yeast, and flour enough to make a batter. Let this rise over night. In the morning add $\frac{1}{2}$ cup butter, 1 teaspoon salt, 2 eggs whites well beaten. Mix this stiff, let rise, then knead again and roll $\frac{3}{4}$ inch thick. Cut with biscuit cutter, butter one-half and lap the other half over. Let rise and bake. —Mrs. I. Barber.

TEA ROLLS.

Two cups flour sifted with 1 level teaspoon soda and two of cream tartar and one-half teaspoon salt. Wet this with sweet milk to make a soft dough. Roll to about thickness of a thick pie crust. Spread over this melted butter and a good sprinkling of sugar. Make this into a long roll, cut off in about thickness of biscuits, place into greased pan, so they won't touch each other. Bake in a medium hot oven. To be eaten while hot. —Mrs. Bergland.

TEA ROLLS.

Scald a pint of milk, add one tablespoonful of sugar, one-half cup of yeast and flour enough to make a batter; let this rise over night; in the morning add one-half cup of butter, one teaspoonful of salt, two egg whites well beaten, mix this stiff, let rise; then knead again and roll three-fourths of an inch thick, cut with a biscuit cutter, butter one-half and lap the other half over, let rise and bake. —Mrs. Theo. Fischer.

PARKER HOUSE ROLLS.

Two cups milk, 1 piece yeast, 1 tablespoon sugar, 1 tablespoon fat, butter is best, 2 teaspoons salt, 3 cups flour, mix into sponge and when light add 1 egg, 2 tablespoons sugar, 2 tablespoons butter, 3 cups flour. Make stiff as bread. Let rise and when light, make into rolls instead of loaves. —Zoe M. Bolcum.

PARKER HOUSE ROLLS.

At night make a sponge of one quart of flour, one pint of scalded milk (cooled), two tablespoonfuls of lard, two tablespoonfuls of sugar, one-half cup of yeast. In the morning mix in another quart of flour and let rise; then roll and cut with cookie cutter, rub the top with melted butter, fold together, put in tins and let rise.

—Mrs. J. A. Garfield.

POTATO ROLLS.

One cup mashed potatoes, $\frac{3}{4}$ cup shortening, 1 cup scalded milk, 2 eggs, little sugar and salt, 1 cup yeast or 1 compressed yeast cake dissolved in 2 cups warm water. Add flour as for sponge and let rise. When light add flour and stir until stiff. Do not knead, and when light turn out on board and roll and cut with biscuit cutter, butter and lap one-half. —Mrs. Theo. Fisher.

HOT CROSS BUNS.

One cup scalded milk, $\frac{1}{4}$ cup sugar, 2 tablespoons butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ yeast cake dissolved in $\frac{1}{4}$ cup luke-warm water, $\frac{3}{4}$ teaspoons cinnamon, 3 cups flour, 1 egg, $\frac{1}{4}$ cup currants, add butter, sugar and salt to milk; when luke-warm add dissolved yeast cake, cinnamon, flour and egg beaten; when thoroughly mixed add currants, cover, let rise over night. In morning shape in forms of large biscuits, place in pan one inch apart, let rise, brush over with beaten eggs and bake twenty minutes. Cool, and with ornamental frosting make cross on top of each bun. —Mrs. Arnold Mather.

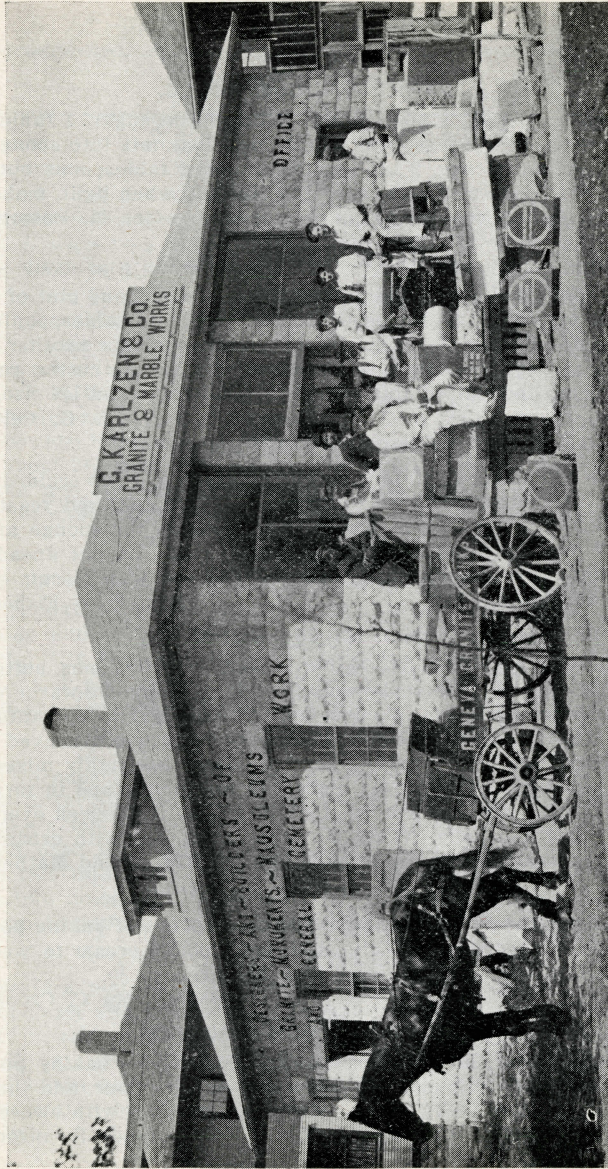
BAKING POWDER BISCUIT

Sift together 2 pints of flour and 2 teaspoons of baking powder, a scant level teaspoon of salt. Use just enough cream to wet this flour. Roll very softly. Bake in a hot oven.

—Mrs. Dora C. Crook.

BAKING POWDER BISCUITS.

2 pints flour, lard size of an egg, 3 teaspoons baking powder, 1 teaspoon salt. Sift or stir baking powder with flour, add the salt, then rub the lard well into it. Make a soft dough with sweet milk or water, knead as little as possible. —Maude Swanson.



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GENEVA, ILLINOIS

BAKING POWDER BISCUITS.

To 1 quart of flour add 1 teaspoon soda, 2 teaspoons cream of tartar, $\frac{1}{2}$ teaspoon salt, all sifted thoroughly together. Work into this one tablespoon lard, moisten well with sweet milk. Roll out dough about $\frac{1}{2}$ inch thick, cut with biscuit cutter and bake in a quick oven.

—Mrs. Geo. Bergland.

BAKING POWDER BISCUITS.

One quart of flour, two teaspoonfuls of baking powder, one teaspoonful of sugar, and a small half cup of shortening; wet up with milk and cut out quickly without rolling.

—Mrs. H. S. Fields.

ROYAL BAKING POWDER BISCUITS.

Sift together one quart of flour and 2 heaping teaspoons Royal baking powder; work in 3 heaping tablespoons lard and a teaspoon of salt, add cold water to make a very stiff dough. Stir with a spoon and drop small pieces on a baking pan. Bake in a hot oven one-half hour.

—Margaret Norton.

EMERGENCY BISCUIT.

Two cups flour, $\frac{1}{2}$ teaspoon salt, 4 teaspoons baking powder, 2 tablespoons butter, 1 cup sweet milk. Sift dry ingredients twice, cut butter in, add milk gradually, drop in greased muffin tins and bake in hot oven 12 minutes.

GREENOCK SCONES.

One-half pound flour, 2 tablespoons powdered sugar, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{4}$ teaspoon soda, pinch of salt, 1 ounce lard, 1 ounce butter, sour or buttermilk, mix flour, sugar and baking powder, salt and soda. Rub in lightly lard and butter, mix the whole to soft paste with milk.

—Mrs. Thompson, Benton Harbor, Mich.

BREAKFAST PUFFS.

Three eggs, beaten stiff, one cup flour, pinch of salt, and one cup of cream. Beat this for ten minutes, put into gem pans and bake until brown. This will make eight puffs.

—Florence Bell.

EGG PUFF.

Three eggs beaten, 4 tablespoons flour, pinch of salt and milk enough to fill pie tin two-thirds full. Bake.

—P. A. C.

CORN MEAL PANCAKES.

One cup cornmeal, 2 tablespoons salt, 4 cups sour milk, 2 eggs, 1 cup flour, 1 tablespoon saleratus. Scald the salt and cornmeal together. Add the milk and flour, then the eggs, and last of all, the saleratus.

—Mrs. C. W. Millen.

POTATO PANCAKES—German Style.

Five and one-half cups of raw potato, 2 teaspoons salt, $\frac{1}{4}$ teaspoon black pepper, $2\frac{1}{2}$ cups sweet milk, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 3 eggs. Grate the potatoes or put through food chopper with finest chopping knife on. I like large frying pan better than pan-cake griddle, but either will do. Use plenty of grease and cook to a nice brown rather slowly, to give the potatoes time to cook. Take up when brown in large bowl and cover with soup plate or basin. These cakes are better after they steam a few minutes, as the potatoes become more thoroughly cooked.

—Mrs. Harriet L. Austin.

JOHNNY CAKE.

One cup of cornmeal, one cup of flour, one-half cup of sugar, two teaspoonfuls of baking powder and pinch of salt mixed well together, then add one egg or more and enough sweet milk to make a thin batter. Bake quickly.

JOHNNY CAKE.

Three tablespoons sugar, 1 small tablespoon butter, 2 eggs, 1 cup of milk, 1 cup of cornmeal, 1 cup of flour, 2 teaspoons baking powder. Or omit the butter and use 1 cup sour cream and 1 teaspoon soda in place of the milk and baking powder.

—Lena H. McGowan.

JOHNNY CAKE.

Two cups sugar, $\frac{1}{4}$ cup butter, 2 eggs, $\frac{3}{8}$ cup of sweet milk, $1\frac{1}{2}$ cups corn meal, 1 cup flour, 3 teaspoons baking powder. Cream the sugar and butter together, add eggs and milk, then flour. Bake in a buttered pan.

—Ella Wright Millen.

OLD FASHIONED JOHNNY CAKE.

Two cups of buttermilk, one tablespoonful of brown sugar, one teaspoonful of salt, one rounded teaspoonful of soda dissolved in a tablespoonful of hot water, two cups of cornmeal, one cup of sifted white flour; then add three tablespoonfuls of melted butter or lard, and one beaten egg.

—Mrs. J. A. G.

CUSTARD JOHNNY CAKE.

Two eggs, one-half cup sugar, one-half cup of sour milk, one teaspoonful of soda; pour this into a tin containing two tablespoonfuls of melted butter (or any kind of shortening) and just before putting into the oven add (without stirring) one cup of sweet milk, and bake in a quick oven.

—Mrs. J. A. Garfield.

PLAIN CORN BREAD.

One heaping pint of cornmeal, one pint of sour or buttermilk, one egg, one teaspoonful soda, one of salt, one tablespoonful of sugar, if preferred. Bake in dripping or in gem pans.

—Mrs. M. W.

GRAHAM GEMS.

Sour milk two cups; salt one-half, tablespoonful of soda; graham enough to make a rather stiff batter; heat your gem pans smoking hot and bake in a quick oven.

—Mrs. C. W. Millen.

GRAHAM GEMS.

Two cups of sweet milk, one and one-half cups of graham flour, sifted; one-half cup of white flour, two eggs and one teaspoonful salt; stir together the milk, eggs and salt; stir in the flour a little at a time and beat until very light. Have the gem irons smoking hot, fill full and bake in a moderate oven.

—H. E. L.

VIENNA ROLLS.

One quart of flour, one-half teaspoonful of salt, two teaspoonfuls of baking powder, one tablespoonful of lard, one pint of milk; sift together flour, salt and baking powder, rub in lard cold, add milk and mix in the bowl into smooth dough, easily handled without sticking to hands or board; turn out dough and give it a quick knead or two to equalize it, then roll it out to thickness of one-half inch; cut with large, round cutter, fold one-half over the other by doubling it, place in greased tins so as not to touch each other; wash over with milk to glaze them; bake in a hot oven fifteen minutes.

—J. Garfield.

CINNAMON ROLLS.

Take raised bread dough and roll very thin; then spread it with butter; sugar and sprinkle with cinnamon; roll as jeli cake and cut in pieces two inches deep and stand in buttered tins; let rise; bake as biscuits.

—Mertie Damon.

ROLLS.

Two eggs, butter the size of an egg, add a little salt, one quart of flour, two teaspoonfuls baking powder, mix with sweet milk to a stiff batter.

—Mrs. Emma Harvey.

NICE ROLLS.

Two quarts of sifted flour, one and one-half pints of warm milk, (one-half water will do nicely) one well dissolved yeast cake, stirred thoroughly into a batter, set to rise. When light add one large tablespoonful butter, one of sugar, and two well-beaten eggs; knead well, adding flour; roll out thin, spread with butter and fold over several times; cut in small cakes, place in buttered pans; when quite light bake in hot oven.

—N. G. A.

SPANISH BUNS.

Yolks of four eggs, two cups of sugar, one-half cup of butter, one cup of sweet milk, one teaspoonful of cloves and one of cinnamon, and some nutmeg, one teaspoonful of soda and two teaspoonfuls of cream tartar, three cups of flour; bake in long tins and use the following frosting: Beat whites of the four eggs to a stiff froth, add one-half cup of sugar and flavor to taste. After frosting brown nicely, but not hard. Cut in squares.

—Mrs. Robt. Garfield.

RUSK'S "DELICIOUS."

One pint of milk, one-half cup of sugar, one-half pound butter, three eggs, (one-half cake of compressed yeast, flour to make a thin batter and stir well; let it stand over night), in the morning add sugar, butter, eggs and flour; set to rise then make up in small bulk by squeezing through the hands; put in pans, let rise until very light and bake in a moderately hot oven; rub over the top with a little sugar dissolved in milk, immediately upon taking from the oven.

—Matie Chaffee.

POP OVER—(Without Baking Powder and Soda.)

Two eggs, two cups flour, two cups of sweet milk, one tablespoonful of butter, a little salt. Drop in heated gem rings, filling about half full; bake twenty minutes.

—Mrs. Wm. Divine.

FRENCH TOAST.

A large tablespoonful of flour, one-third teaspoonful of soda, a pinch of salt; mix these ingredients while dry and stir smoothly with one-half cup of sweet milk; thin this with warm water until enough is used to soak the desired amount of bread. (When the eggs are plenty, one added to this mixture is an improvement, but it is nice without). Soak the bread in this mixture and fry, using enough of any kind of cooking grease to keep from burning. Dry bread, or bread that may be a little sour, may be sweetened and made very nice by following this mode of preparation.

—Mrs. R. M. G.

FRIED CAKES

FRIED CAKES NO. 1.

Two eggs, two cups of sugar, two cups of sour milk, one teaspoonful of soda, mixed with flour but not stiff, three tablespoonfuls or four dessert spoons of hot lard, a little salt and flavor to taste.
—Mrs. Robert Garfield.

FRIED CAKES NO. 2.

One coffee cup not too rich sour cream, or one cup sour milk and one tablespoonful of butter, two eggs, a little nutmeg, salt, one teacupful of sugar, one small teaspoonful of soda, dissolved; mix soft.
—Mrs. Malvin Whitney.

FRIED CAKES NO. 3.

Two eggs, one cup of sugar, and one of sour milk, three tablespoonfuls of melted lard, one teaspoonful saleratus, salt and nutmeg.
—Mertie Damon.

FRIED CAKES NO. 4.

One or two eggs, one and one-fourth cups of sugar, one and one-fourth cups of milk, three tablespoonfuls of melted butter, a little salt, three teaspoonfuls of baking powder; flour to mix hard.
—Mrs. R. M. G.

FRIED CAKES NO. 5.

Two cups of buttermilk, one cup of sour cream, one and one-half cupfuls of sugar, one heaping teaspoonful of soda, one egg, a pinch of salt. Flavor with lemon extract.

—Mrs. G. Anderson.

DOUGHNUTS.

Four eggs, two cups of sugar, 4 tablespoons of melted lard, 2 cups of rich buttermilk, 1 teaspoon of soda. Mix with flour in which has been sifted 2 teaspoons of baking powder. Roll out $\frac{1}{4}$ inch thick. Cut out and fry in hot lard. Be sure the lard is at just the right heat, as poor frying spoils the best of recipes.

—V. P. Bell.

DOUGHNUTS.

One cup of sugar, one cup of milk, one egg, butter size of walnut, one teaspoon of nutmeg or lemon, flour enough to make a stiff dough.
—Arvilla Austin.

DOUGHNUTS NO. 1.

One cup of rich milk, three pints of flour, three teaspoonfuls of baking powder, one egg. These are made nicer and richer by adding one teaspoonful of butter and another egg. —Mrs. M. W.

DOUGHNUTS NO. 2.

One and one-half cups of sugar, four tablespoonfuls of melted lard, three eggs, one pint of buttermilk, cinnamon and flour; roll thin like cookies.
—Mrs. Merritt Whitney.

DOUGHNUTS.

Two level tablespoons butter, 1 cup sugar, 2 eggs, 1 cup sweet milk, 1 level teaspoon salt, 1 level teaspoon nutmeg, 4 level teaspoons baking powder, cream butter and sugar. Beat well the eggs, add the milk, then 2 cups of flour sifted with the spice, salt and baking powder. Mix well and add enough entire wheat flour to knead; knead slightly, roll out $\frac{1}{4}$ inch thick, cut with a doughnut cutter. Fry in deep hot fat.
—M. Norton.

DOUGHNUTS.

One cup sugar, $\frac{2}{3}$ cup sour cream, $\frac{2}{3}$ cup sour milk, 2 eggs, 1 large teaspoon soda. Flavor with nutmeg. Flour to roll soft.
—Lottie S. Brown.

RAISED DOUGHNUTS.

One yeast cake dissolved in $\frac{1}{2}$ cup warm water, 1 pint of warm new milk, 1 cup sugar, 1 egg, $\frac{1}{2}$ cup shortening, lard or butter, season with nutmeg salt, $\frac{1}{2}$ teaspoon saleratus. Mix. Set to raise over night in warm place. In morning add more flour; knead, roll out, cut out, set to raise on kneading board. Fry slowly.

—Mrs. Annett M. Royce, Stafford Springs, Conn.

DOUGHNUTS WITH BUTTERMILK.

Two cups of sugar, 3 eggs, 2 cups buttermilk, $\frac{1}{2}$ cup of sweet cream, 1 rounded teaspoon of soda, 2 heaping teaspoons of baking powder, salt and flavor. Flour enough to make a soft dough. Fry in deep hot fat.
—Mrs. A. J. Mongerson.

NEW ENGLAND FRIED CAKE.

One cup granulated sugar, 1 tablespoon of lard, 1 cupful of sweet milk, 2 eggs, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ teaspoon nutmeg, 4 cupfuls of flour, 4 rounding teaspoonfuls of baking powder. Sift the baking powder with the flour and add nutmeg, cream, lard and sugar. Add the milk and flour. More flour should be added on the kneading board until the dough can be rolled out one-fourth of an inch thick, and retain its shape when cut, and fry in lard until a golden brown.
—Mrs. A. V. Larson.

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OLD FASHIONED PLAIN FRIED CAKES.

Two cups sour milk, 2 tablespoons sour cream, 1 teaspoon salt, 1 scant teaspoon soda. Use flour enough to make a soft dough that can be handled on the board as for biscuit. Knead up lightly and roll out about one inch thick. Cut in strips about one inch wide and three inches long. Roll enough to make round; bring the ends around and pinch together. Fry in hot lard the same as sweet fried cakes. Make them at supper time, and eat warm for supper with cheese or syrup.

—Mrs. Harriet L. Austin.

MUFFINS, DUMPLINGS AND FRITTERS

CORN FRITTERS.

To one pint of corn pulp add 2 well beaten eggs, $\frac{1}{4}$ cup cream, $\frac{1}{2}$ teaspoon salt, pepper, fry in thin cakes on hot buttered griddle.
—M. Ellsworth.

CORN FRITTERS.

One can corn, 3 eggs, 1 teaspoon salt, 1 teaspoon baking powder, 2 tablespoons cream. About three tablespoons flour. Beat the eggs, add the cream, add corn gradually; sift flour, salt and baking powder, and add to mixture. If too thin add more flour. Cook in deep lard, dropping the mixture from a spoon.

— Mrs. V. R. Lind, Rockford.

CORN FRITTERS.

One can of corn, chopped, 1 cup of flour, 1 teaspoon of baking powder, 2 teaspoon of salt, $\frac{1}{4}$ teaspoon of paprika, 2 eggs. Add dry ingredients mixed and sifted to corn, then add yolks of eggs beaten until thick and fold in the whites beaten stiff. Drop into fat by spoonful. Fry and drain on brown paper.

—Mrs. C. W. Bolcum.

BLUEBERRY MUFFINS.

Mix together 2 tablespoons butter and one of sugar, two well-beaten eggs and one cup of sweet milk. Add $2\frac{1}{2}$ cups flour and 3 level teaspoons baking powder. Lastly add 1 cup blueberries. Bake in gem pans in hot oven.

—Mrs. Edna Kimble.

DATE MUFFINS.

Four cups of flour, two heaping teaspoons baking powder, a little salt. Rub into this a large tablespoon of butter, and wet up with two beaten eggs, and enough milk to make a soft dough. Into this stir a large cupful of dates, cut into small pieces, and bake in muffin irons that have been heated. This is a very good recipe for plain muffins, omitting the dates.

—Mrs. C. A. B.

NEVER FAIL DUMPLINGS.

One cup milk, 2 cups flour, little salt, 2 teaspoons baking powder. This makes eight. Boil 20 minutes. Do not crowd.

—Maude Swanson.

EGG MUFFINS.

Mix and sift: $3\frac{1}{2}$ cups flour, 6 teaspoons baking powder, 3 tablespoons sugar, 1 teaspoon salt. Add gradually: $1\frac{1}{2}$ cups sweet milk, 1 well beaten egg, 3 tablespoons melted butter. Bake 25 minutes. This makes 30 muffins. If only half receipt used, use one small egg.

—Lottie S. Brown.

APPLE ROLL.

Make a rich baking powder biscuit dough, roll out one-quarter of an inch thick, cover with chopped sour apples, roll the dough up and put into a baking pan. Cook together a cup of sugar, a tablespoonful of flour, a pinch of salt, nutmeg to taste and one and one-cups of boiling water. Cook for five minutes, pour over the roll and bake for forty minutes. Cover the pan for thirty minutes and uncover for the last ten minutes.

—Mrs. Wm. H. Parsons.

STRAWBERRY DUMPLINGS.

Into a pint (2 cups) of sifted flour, rub one well rounded teaspoon baking powder, a little salt and one rounded tablespoon of butter. Moisten with one beaten egg, and enough milk to make a soft dough. Roll rather thin, cut out with a biscuit cutter, place half a dozen medium sized berries in each, with a little sugar. Gather up and place in a buttered granite pie tin, leaving a tiny opening in top of each, and bake quickly. Serve two to each person. Sauce: Cream two tablespoons of butter with one cup of sugar, and add one cupful of berries, crushed. Delicious.

—Mrs. C. A. Barber.

APPLE FRITTERS.

Pass through a sieve three times one cup of flour, one teaspoon baking powder, one tablespoon sugar, and one-fourth teaspoon salt. Beat one egg until very light, add one-fourth cup milk, and stir into the dry ingredients. Then stir in two apples, pared, cored and cut in small bits. Have ready a kettle of hot lard; drop the batter into the lard by spoonfuls and let fry delicately brown. Drain on soft paper. Serve with powdered sugar or a jelly sauce. Other canned or fresh fruits may be used the same way.

—Mrs. Carrie Swanson.

FRUIT DUMPLINGS.

Take a quart of canned fruit—strawberries are fine—and let them come to a boil. Add dumplings and cook until tender. Serve with sugar and cream or the juice from the fruit.

—Hattie E. Lathrop.

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APPLE DUMPLINGS.

Peel and core large tart apples, leaving them in halves. Make a dough by mixing together one quart of flour, one tablespoon butter, one tablespoon lard, two teaspoons baking powder, a pinch of salt and enough sweet milk to make a soft biscuit dough. Roll out half inch thick and fold a piece of the dough about each half apple, pinching the edges together securely. Arrange them in a baking pan close together and put in a moderate oven for twenty minutes. By this time the crust should be slightly browned and the apples started to cook. Have ready a sauce made by rubbing together two tablespoons of flour, one tablespoon of butter, one cup of sugar and enough boiling water to make like a thin starch. Flavor and pour hot sauce over the baking dumplings. Finish baking and serve in the sauce. Peach dumplings may be made in the same way.

—Fern Bell Johnson.

STEAMED APPLE DUMPLINGS.

Make a good baking powder crust, peel and core tart apples, fill the cavities in apples with sugar, wrap up in the dough and steam one hour. Serve with butter and sugar sauce.

BAKED APPLE DUMPLINGS.

Make the same as the steamed dumplings, put in pan so as not to touch each other and bake brown. Serve with sugar and butter.

—Mrs. M. W.

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LAYER CAKES

HICKORY NUT CAKE.

One cup of sugar, butter the size of an egg, one egg broken into a cup, well beaten, then fill with sweet milk; one and one-half teaspoonfuls baking powder, one and one-fourth cups of flour. This makes three ordinary-sized layers. Filling: One cup of sweet or sour cream, one-half cup of hickory-nut meats, broken up, one cup of sugar; cook on stove until it thickens. Frost top of cake and place whole nut meats on the top. —Mrs. Joie Barber.

PINK AND WHITE CAKE.

One cup of butter, or three-fourths cup of cottolene, and two cups of sugar, beaten to a cream; one cup of milk, one cup of corn starch, two cups of flour, two teaspoonfuls of baking powder sifted with flour; whites of six eggs beaten together; take out one-third of mixture and stir in one teaspoonful of fruit coloring. —Mrs. C. E. Hurd.

CREAM CAKE.

One cup of sugar, one tablespoonful of butter, one egg, one cup of sweet milk, two cups of flour, two level teaspoonfuls of cream tartar, one teaspoonful of soda; (two teaspoonfuls of baking powder may be used instead of soda and cream tartar). Cream filling: Beat one egg and a half cup of sugar together, add one-quarter cup of flour, wet with a very little milk and stir this mixture into one-half pint of boiling milk until thick; flavor to taste. Spread the cream, when cool, between the cakes. Frosting improves it, if desired. —Mrs. R. M. Garfield.

DARK CHOCOLATE CAKE.

One cup of dark brown sugar, three-fourths cup of grated chocolate, one-half cup of sweet milk; set this on the stove until dissolved; do not boil. **Part Second:** One cup of dark brown sugar, one-half cup of butter or shortening, yolks of two eggs and one whole one, one-half cup of sweet milk, two cups of flour, one teaspoonful of soda sifted in flour. Stir the two parts together and bake in layers; this will make four layers. Icing: One and one-half cups of granulated sugar, one-half cup of sweet milk; boil five minutes, stir until thick, flavor to taste. —Mrs. J. M. Stevens.

PRINCE OF WALES CAKE.

Black part: One cup of brown sugar, one-half cup each of butter and sour milk, two cups of flour, one cup of chopped raisins, one teaspoonful of soda dissolved in a little warm water, one tablespoonful of molasses, the yolks of three eggs, one teaspoonful each of cloves and nutmeg. White part: One cup of sugar, one-half cup of butter, one cup of milk, two cups of flour, two teaspoonfuls of baking powder; flavor to taste and then add the whites of four eggs, well beaten. Build up with white frosting. Take three cups of granulated sugar and nine tablespoonfuls of water; let it boil until it strings; have the whites of three eggs beaten just a little and turned into a bowl; add the boiled sugar, stirring rapidly until it is thoroughly worked together, then beat slower until it is cool; add any kind of flavoring desired. —Mrs. Merritt Whitney.

FIG CAKE.

One cup of butter, two cups of sugar, three and one-half cups of flour, one-half cup of sweet milk, whites of seven eggs, two teaspoonfuls of baking powder bake in layers. Filling: One pound of figs; chop fine, pour over it a teaspoonful of water and one-half cup of sugar; cook all together until soft and smooth, then spread between the layers. —Mrs. C. W. Millen.

RAISIN CAKE.

One cup of sugar, four tablespoonfuls of melted butter, eight tablespoonfuls of sweet milk, whites of four eggs beaten to a stiff froth, one cup of flour in which has been sifted one heaping teaspoonful of baking powder; flavor to taste; bake in two layers. Filling for same: Boil one cup of sugar to a syrup; stir into it one well-beaten egg; chop one cup of seedless raisins, divide frosting and mix one-half with raisins and put between layers and the rest on the top of cake. —Mrs. G. Bergland.

CHOCOLATE CAKE.

First part: Two cups of brown sugar, one-half cup of butter, one-half cup of sweet milk, two cups of flour (sifted heaping), two eggs, one level teaspoonful of soda; vanilla flavoring. Second part: Yolk of one egg, one cup of milk, one-eighth of a cake of chocolate; mix and boil in dish set in water; when cool stir into first part and bake in layers, using any kind of frosting desired. —Mrs. B. F. Lake.

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WHIPPED CREAM CAKE.

One cup of sugar, one cup of milk, one egg, butter the size of a walnut, two teaspoonfuls of baking powder, flour, and flavor to taste. Whipped cream filling: Take a cup of good cold cream and beat until stiff; add four tablespoonfuls of sugar and flavor.

—Mrs. Merritt Whitney.

CHOCOLATE CAKE.

Whites of three eggs, two cups of sugar, one cup of sweet milk, two large tablespoonfuls of baking powder; bake half of the batter in two tins and to the remaining half add one-half cup of grated chocolate and spread chocolate icing between layers. —J. E. G.

SPONGE OR ROLL JELLY CAKE.

Three eggs, one cup of sugar, two tablespoonfuls of melted butter, two tablespoonfuls of sour milk, one small teaspoonful of soda (in milk), one cup of flour, flavor; when done turn on a clean towel and spread with jelly; then begin at one end and roll it with the hands, covering the cake as much as possible; roll it in the towel and let cool.

—Mrs. J. A. Garfield.

SPONGE CAKE.

Three eggs, one cup sugar, one tablespoonful of cold water, one cup of sifted flour, one teaspoonful of baking powder, one teaspoonful of lemon essence; bake twenty minutes with a good quick fire. This may be used for a roll jelly cake, instead of loaf. Roll the same as the one above. Make any layer desired. —J. E. G.

SPONGE CAKE.

One cup of sugar, one cup of flour, three eggs beaten light, one teaspoonful baking powder, one of extract, three tablespoonfuls of cold water; bake in a large square tin. Whip a large half cup of sweet cream to a stiff froth, sweeten well with pulverized sugar, flavor and spread on top of cake when cold. This will make a good roll jelly cake when baked in two tins. —Mrs. G. Bergland.

ICE CREAM CAKE.

Bake a sponge cake in jelly tins. Filling: Take a cup of sweet cream and beat it until it looks like ice cream; sweeten well and flavor with vanilla, add one-half pound of blanched, chopped almonds. Spread between layers, when they are perfectly cold. It is very nice.

—Mrs. G. Bergland.

FIG FILLING FOR CAKE.

One-half pound of figs cut fine, one cup of white sugar, water enough to make a rich syrup; boil until well cooked through; beat the white of an egg to a stiff froth and stir in when you remove from stove. (Splendid).
—Mrs. J. M. Stevens.

FIG CAKE.

One cup butter, two cups sugar, three cups of flour, one cup of milk, four eggs, whites and yolks beaten separately, two heaping teaspoonfuls of baking powder and flavoring. Take half of batter, pour in three jelly tins, on each put a layer of split figs (seeds up) and bake. To the rest add two tablespoonfuls of molasses, one cup of seedless raisins, one-half cup currants, one teaspoonful of cinnamon, one teaspoonful of cloves, add a little more flour; bake in three jelly tins. Put layers together with frosting, having a fruit cake on top. Frosting: One cup of sugar, boil in water enough to moisten; boil about three minutes, or until stringy. Beat whites of two eggs very light and then add boiling syrup, stirring until cold.

—Mrs. H. Theo. Fischer.

NEAPOLITAN CAKE.

One cup of brown sugar, two eggs, one-half cup butter, one-half cup of molasses, one-half cup of strong coffee, three cups of flour, one teaspoonful baking powder, one cup raisins, one teaspoonful each of cinnamon, cloves and mace. Bake in jelly pans and spread vanilla icing between.

—Mrs. B. F. Lake.

CHOCOLATE CREAM FILLING.

One egg white, one tablespoonful of water, one teaspoonful cake when spread; melt one-fourth cake of Baker's chocolate over steaming water; spread over the cream. Best used on a one-layer cake.

—Carrie Peterson.

ALMOND CREAM CAKE.

One and one-half cupfuls of sugar, one-half cupful of butter, one cupful of milk, three cupfuls flour, two teaspoonfuls of baking powder, whites of five eggs. Filling: Three-fourths cup of milk, one-half cup of sugar, one tablespoonful corn starch; little butter, yolks of the five eggs, flavor with almond extract. One-half cup almond meats.

—Nettie Anderson.

WHITE LAYER CAKE.

One and one-half cupfuls sugar, three-fourths cup of butter, beaten to a cream; whites of four eggs, beaten stiff, one cup of sweet milk, three cupfuls flour, in which three teaspoonfuls of baking powder have been thoroughly sifted. To make a pink and white cake from this, add one-half a teaspoonful of fruit coloring to one-half of the mixture, alternating the pink and white in putting it together. Cream filling: One cupful milk, one tablespoonful corn starch; wet in a little milk; one-half cup sugar, yolks of two eggs, one teaspoonful of butter; flavor with vanilla or lemon.

—Mrs. C. A. Barber.

CARAMEL CAKE.

One-half cup of grated chocolate, one-half cup of sweet milk, one cup of sugar, one egg yolk; boil until it thickens, then cool. Two-thirds cup of butter, three-fourths cup of sugar, one cup of milk, two eggs, two and a half cups of flour, two teaspoonfuls of baking powder. Filling: One-half cup of sweet milk, one and one-half cups sugar; boil until it thickens and beat.—Mertie Damon.

LEMON CAKE.

One and one-half cups of sugar, three eggs, one-half cup butter, one-half cup of milk, two and one-half teaspoonfuls of baking powder mixed into two and one-half cups of flour. Filling: One cup sugar, one lemon, one-half cup water, and two teaspoonfuls of corn starch. Use less sugar, if too sweet; frost with boiled frosting.

—N. G. A.

CHOCOLATE CAKE.

Two cups of sugar, one-half cup butter, one cup of milk, three cups of flour, two teaspoonfuls of baking powder. —M. A. C.

Icing: One cup of sugar, three tablespoonfuls of water; boil without stirring, when clear, pour over the slightly beaten white of an egg, beating until thick; then add three tablespoonfuls of melted chocolate.

—Grace Chaffee.

WHITE CAKE.

One and one-half cups of sugar, one-half cup of butter, three-fourths cup of sweet milk, two cups of flour, two teaspoonfuls of baking powder, whites of four eggs. This will make four layers.

—N. G. A.

DATE FILLING.

One-half cup of sugar, boiled in enough water to moisten it, until stringy; beat the white of an egg and mix; add half pound of stoned dates while hot; beat until cool. —Mrs. Tillie Martin.

ROLLED JELLY CAKE.

One cup of sugar and two eggs, creamed together; add two tablespoons of water, one and one-half cups of flour, one teaspoonful of baking powder, one teaspoonful extract of lemon; bake in a dripping pan, in a quick oven; when cool spread with jelly and roll.

—Mrs. M. Whitney.

CHOCOLATE CAKE.

Two cups of sugar, one-half cup of butter, one cupful of sweet milk, two eggs, two teaspoons of baking powder, three cups of flour and one cake of sweet chocolate grated. Cream for cake: One-half cup of sweet milk; three teaspoons of powdered sugar, one tablespoon of corn starch; boil until thick; flavor with vanilla.

—M. A. C.

CHOCOLATE CAKE.

Two cups of sugar, one cup of sour cream, two-thirds cup of grated chocolate, yolks of five eggs and one teaspoon of soda. Flavor with vanilla and bake in five layers. For the frosting: Use the five whites of eggs; when beaten add two cups of sugar and one-half cup of grated chocolate; flavor with vanilla and spread between layers and on top of cake.

—J. E. G.

CHECKERBOARD CAKE.

Light part: Take $1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, 2 cups of flour, whites of 4 eggs, 2 teaspoonfuls of baking powder, flavor with extract. Dark part: Take one cup of brown sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, yolks of 4 eggs, 2 cups of flour, 2 teaspoonfuls of baking powder, and flavor with spices. Mix in separate tins. Put a ring of the light, then a ring of the dark, then a ring of light in two tins. Then in two other tins put a ring of dark, then a ring of light, then a ring of the dark. Put together in layers alternated.

--Mrs. Harriet Heath.

CHEAP LAYER CAKE.

One egg, 1 cup sugar, pinch of salt, 1 cup sweet milk, 4 tablespoons melted shortening, 2 teaspoons baking powder, flour enough to make a thin batter. Bake in three layers. —Maude Swanson.

SOUR CREAM CAKE.

One cup thick sour cream, $\frac{1}{2}$ cup milk, 2 eggs, 1 cup white sugar, 2 cups flour, $\frac{1}{4}$ teaspoon soda, dissolved in the cream, 2 even teaspoons baking powder. Bake in layer or loaf.

—Maude Swanson.

SPONGE LAYER CAKE.

Two cups sugar, 4 eggs, beaten hard with sugar, 1 cup scalding milk, not boiling, 2 cups flour, 2 level teaspoons baking powder. Pour milk over eggs and sugar, stir, then fold flour in, flavor and put together with chocolate icing or whipped cream is nice.

—Amelia Denker.

LAYER FRUIT CAKE.

One egg, 1 cup brown sugar, $\frac{1}{2}$ cup lard, 1 cup sour milk, 1 teaspoon soda, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup nut meats, 1 tablespoon molasses, spices to suit taste, not quite 2 cups flour. Bake in two layers, put together with boiled frosting. —Mrs. Tillie Martin.

MOLASSES CAKE.

One cup granulated sugar, 1 tablespoon butter, 1 egg, $\frac{1}{2}$ cup sour cream, $\frac{1}{2}$ cup molasses, 1 teaspoon soda, 1 teaspoon ginger, 1 teaspoon cloves, 2 teaspoons cinnamon, 2 cups flour. Bake in layers. Filling: One cup brown sugar, $\frac{1}{2}$ cup water, butter size hickory nut. Boil without stirring until like syrup. When cool add 1 teaspoon vanilla.

Lottie S. Brown.

RIBBON CAKE.

Two cups sugar, 1 cup butter, 4 eggs, 1 cup sweet milk, 3 cups flour, 2 teaspoons baking powder. Divide in three parts: No. 1 flavor with vanilla, No. 2, add two tablespoons of chocolate, No. 3, add $\frac{1}{2}$ cup chopped raisins and $\frac{1}{2}$ cup currants, $\frac{1}{2}$ teaspoon cinnamon and same of nutmeg. Put together with frosting, placing the white layer in the middle.

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WHITE LAYER CAKE.

One and one-half cups sugar, one-half cup butter, two and one-half cups flour, two teaspoons baking powder, one cup milk, and the whites of five eggs. Cream the sugar and butter until thoroughly mixed, then add the milk, then the flour and baking powder, which should be sifted several times. Then add the well-beaten whites of the five eggs and any flavoring desired and bake in three layers.
—Mrs. Claus Swanson.

MARSHMALLOW CAKE.

One and one-half cups of sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 2 tablespoons of corn starch, dissolved in a little milk, 2 teaspoons of vanilla, 2 cups of flour, 2 teaspoons of baking powder. Add last 5 whites of eggs, beaten stiff. Filling: 2 cups sugar, $1\frac{1}{2}$ cups of water boiled together; beat up 2 whites of eggs stiff and beat the whites into the boiled part, stirring, add $\frac{1}{2}$ pound of marshmallows, beat until cold; add $\frac{1}{2}$ teaspoon vanilla. —Lillie Whitney.

ORANGE LAYER CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, 1 whole egg and two yolks or four yolks instead, $1\frac{3}{4}$ cups of flour, $\frac{1}{2}$ cup sweet milk, two teaspoons baking powder. Filling for cake: The juice and grated rind of 1 orange. 1 cup of sugar, yolks of 2 eggs, 1 pint of boiling water, 2 tablespoons of corn starch, dissolved in a little cold water. Boil until it thickens. Cool and spread between layers just before using.
—C. L. Burr.

ICINGS AND FILLINGS FOR CAKES

FROSTINGS.

Milk Frosting: Five tablespoonfuls of milk, one cup of granulated sugar; boil five minutes, remove from the stove, flavor, and beat until cool enough to spread; grated chocolate may be added while boiling, if wished. —J. E. G.

Caramel Frosting.

Two teacupfuls of brown sugar, one teacupful of cream, two teaspoons of butter. Let it boil until it hairs, then beat until cool and flavor. This will cover top and sides. —Mrs. H. S. Fields.

Boiled Frosting.

One cup of granulated sugar, four tablespoonfuls of cold water; boil until it hairs, then pour over the beaten white of one egg. Beat until cool.

Maple Sugar Frosting.

Make same as boiled frosting, using maple sugar instead of granulated. —J. E. G.

Frosting.

Make a boiled frosting of one cup of sugar and one-third cup of water, and the beaten white of one egg. Save enough of the frosting for the top of the cake. Into the remainder mix one teacupful each of seeded raisins and hickory nut meats, chopped very fine; spread between the layers. —H. E. L.

Cream Frosting.

Take the whites of two eggs, add an equal measure of cold water, stir into this confectioners' sugar until the right consistency to spread. Flavor with one-half teaspoonful extract of vanilla.

—M. A. C.

CITRON FILLING.

Use any boiled frosting, stir in one cup of seeded raisins, and one-fourth pound of shaved citron; use plain frosting for top.

—Carrie Jane.

YELLOW ICING.

When a yellow icing is wanted, or filling for a cake, use $\frac{1}{2}$ cup powdered sugar, yolk of one egg beaten together with $\frac{1}{2}$ teaspoon vanilla. Spread in a thin coating. —Margaret Norton.

MAPLE ICING.

Break one pound maple sugar in small bits with $\frac{1}{2}$ cup boiling water. Cook 10 minutes or until it hairs, then pour the syrup over the beaten whites of two eggs. Beat until thick enough to spread nicely. —Margaret Norton.

ICING.

Beat the white of one egg stiff, add 4 tablespoons granulated sugar; set over dish of boiling water until heated through. This is as good as boiled frosting. —Carolyn Plummer.

MARSHMALLOW ICING.

One cup sugar, 4 tablespoonfuls boiling water, white of one egg, 10 marshmallows, 1 teaspoonful lemon extract, 1 slice candied pineapple, $\frac{1}{4}$ cup candied cherries, $\frac{1}{8}$ cup chopped nutmeats. Boil the water and sugar until it spins a hair, when it drips from the spoon. Pour it over the well beaten white of the egg. Put the 10 marshmallows into the oven just long enough to heat them, but not long enough for a crust to form. Beat the marshmallows into the frosting and then beat briskly with the Dover egg beater. Add the lemon extract and when thick, spread on the cake. Over this sprinkle the chopped cherries, pineapple and nutmeats. This is for a three-layer cake. —Ada L. Bell.

FILLING FOR CAKE.

One cup scur cream, 1 cup sugar, 1 cup chopped and seeded raisins. Boil until thick enough to put between layers. If a cup of chopped hickory nuts is used in place of the raisins, it is very good. —Maude Swanson.

FILLING FOR CAKE.

One cup powdered sugar, 2 tablespoons cocoa, piece of butter one-half the size of an egg, 2 tablespoons coffee, 1 teaspoon vanilla. No cooking required. —Maude Swanson.

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FILLINGS FOR SANDWICHES.

1. Chop fine, hard boiled eggs, peanuts, olives or pickles. Mix with mayonnaise dressing. 2. Chop fine hard boiled eggs, mix with salt and pepper, mayonnaise dressing, also a lettuce leaf in each sandwich. 3. Cheese well seasoned with salt and paprika. Mix with equal parts olive oil and mayonnaise until thin to spread well. 4. Spanish peppers chopped fine, cream cheese. 5. Swiss cheese sliced very thin, with mustard, on rye bread.

—Mrs. Ingra Anderson, DeKalb.

FILINGS FOR SANDWICHES.

1. Chopped chicken and mayonnaise dressing. 2. Chopped nuts and mayonnaise dressing. 3. Cream cheese and finely chopped English walnuts. 4. Stuffed olives chopped fine and mayonnaise dressing. 5. Peanuts, chopped fine, and mayonnaise dressing. 6. Deviled ham, chopped peanuts fine, and mayonnaise dressing. 7. Brown bread with any cream cheese and chopped nuts. 8. Spanish peppers chopped fine, cream cheese. 9. Cold boiled ham, cucumber pickles; moisten with mayonnaise dressing. 10. Lettuce and mayonnaise dressing. 11. Chop fine hard boiled eggs, peanuts, olives; mix with dressing. 12. Chop fine hard-boiled eggs, pepper and salt and dressing.

—Esther Bolcum.

PEANUT BUTTER.

Hull roasted peanuts; put through food-chopper, after which moisten well with sweet cream, or salad dressing (cream preferable), add salt enough to suit taste. This is exceptionally fine for graham bread sandwiches.

—Florence Peterson.

LOAF CAKES

MARBLE CAKE.

One cupful butter, two cupfuls powdered sugar, four eggs, one cupful sweet milk, three cupfuls flour, one-half teaspoonful soda, one teaspoonful cream tartar, sifted with the flour. When the cake is mixed, take out about a teacupful of the batter and stir into this a great spoonful of grated chocolate; wet with a scant tablespoonful of milk. Fill your tin about an inch deep with yellow batter, and drop upon this, in two or three places, a spoonful of dark mixture. Give to the brown spots a slight stir with the tip of your spoon, spreading it in broken circles upon the lighter surface; pour in more yellow batter, then drop in brown, in the same manner as before, proceeding in this order until all is used up. When cut, the cake will be found to be handsomely variegated.

—Lottie Stevens.

SPICE CAKE.

One cup molasses, one-half cup sugar, one tablespoonful butter, one egg well beaten; this must be put in a cup—one-half cup sweet milk and the remainder water, one-half teaspoonful ginger, allspice, cloves, cinnamon, each. A little nutmeg grated into $2\frac{1}{4}$ cups of flour, two heaping teaspoonfuls baking powder sifted in flour, one cup raisins, one-half cup currants.

—Mrs. Joie Barber.

WHITE CAKE.

One cup of sugar, one-half cup of butter, one-half cup of sweet milk, one generous half cup of corn starch, one cup of flour, one full teaspoon baking powder; the whites of three eggs beaten to a stiff froth. Bake slowly and frost, flavoring to taste.

—Mrs. R. M. Garfield.

FRUIT CAKE.

One cup raisins, seeded and chopped, one cup currants, one cup butter, one cup buttermilk, three eggs, cinnamon, cloves, two cups sugar, two-thirds cup molasses, flour, $1\frac{1}{2}$ teaspoons soda.

—Mrs. Phebe Chaffee.

LEMON CAKE.

One cup butter, two cups sugar, seven eggs, one and a half pints of flour, one teaspoon baking powder, one teaspoon lemon extract; rub to a cream the butter and sugar; add the eggs, two at a time, beating five minutes between each addition; add the flour, sifted with the powder, and extract, mix into batter and bake in paper lined tin, in a moderate oven forty minutes.

—Mrs. R. M. Garfield.

SPONGE CAKE.

One and one-half cup sugar, one and one-half cups flour, one-half cup water, two scant teaspoons baking powder, four eggs, well beaten; flavoring. This makes four layers or nice sized sponge cake. Any preferred filling can be used when baked in layers.

Carrie Peterson.

LADY CAKE.

One cup butter, one and one-half cups white sugar, one cup luke-warm water, two and one-half cups sifted flour, whites of four eggs, one lemon, juice and rind, or one teaspoonful vanilla, two teaspoonfuls baking powder. Frost the top.

—Mrs. B. F. Lake.

ANGEL FOOD.

Whites of eleven eggs, beaten stiff; one coffee cup flour, one coffee cup sugar, one teaspoonful cream tartar, no soda; sift flour, sugar and cream tartar seven times; flavor and bake forty minutes in ungreased tin. Turn bottom side up in tin over night.

—Mertie Damon.

WHITE MOUNTAIN CAKE.

Six eggs, three cups sugar, one cup butter, one cup milk, four cups flour, one teaspoon soda, two teaspoons cream tartar.

—Mrs. R. M. Garfield.

FRUIT CAKE.

One pound of butter, one pound of sugar, one pound of flour, browned; three pounds of raisins, seeded, two pounds currants, one pound citron, one pound almonds, one cup molasses, one-half cup sour milk, one teaspoon soda dissolved in the milk, one wine glass of brandy, one-half ounce each of Andrews' pure mace, cloves, cinnamon and allspice; one nutmeg, ten eggs. Mix a little rosewater in with the fruit and let it stand over night; bake very slow for two or three hours.

—Mrs. Merritt Whitney.

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QUICK LOAF CAKE.

One-half cup butter, one cup sugar, one egg, one cup sweet milk, two small teaspoonfuls of baking powder, one cup raisins, nutmeg; make considerably stiff. —Mrs. A. Burr.

A GOOD PLAIN CAKE.

One cup sugar, small, one-half cup butter, two eggs, one-half cup sweet milk, two teaspoonfuls baking powder; flour enough to make it thick, one teaspoonful of flavoring; bake in loaf or layers; use any kind of filling. —Mrs. G. Bergland.

FEATHER CAKE.

One egg, one cup of sugar, one cup of flour, one-half a cup of sweet milk, one tablespoonful of melted butter; one teaspoonful of baking powder; a little salt and a little nutmeg. —Irma Divine.

FRUIT CAKE.

One pound sugar, one pound butter, one pound flour, eight eggs, one cup molasses, $\frac{1}{2}$ cup milk, one teaspoonful soda, one teaspoonful cinnamon, one teaspoonful cloves, one teaspoonful nutmeg, two pounds raisins, two pounds currants, ten ounces citron. —Mrs. H. Theo. Fischer.

CLOVE CAKE.

One cup sugar, $\frac{2}{3}$ cup shortening, one cup sour milk, one cup chopped raisins, one teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, $\frac{1}{2}$ nutmeg, $2\frac{1}{2}$ cups flour, no eggs, 1 teaspoon soda. —Mrs. C. W. Millen.

GRAHAM CAKE.

One cup brown sugar, one cup sour cream, one egg, one teaspoonful soda, $1\frac{1}{2}$ cups graham flour, one cup of raisins, if desired. Mrs. J. A. Garfield.

HICKORY NUT CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, one cup sour cream, one egg, $\frac{1}{2}$ teaspoonful soda, a little salt, one cup hickory nut meats, chopped, two cups of flour. Frost the top of cake. —Mrs. Lessie Millen.

WHITE CAKE—(Without Eggs.)

One cup sugar, three tablespoonfuls butter, one cup sweet milk, two cups flour, two teaspoonfuls baking powder. Flavor to taste.
—Mrs. R. M. Garfield.

WHITE CAKE.

Two cups sugar, one cup milk, $\frac{3}{4}$ cup butter, three cups flour, whites of four eggs, two teaspoonfuls baking powder, flavoring.
—Mertie Damon.

FRUIT CAKE.

One cup molasses, one cup sugar, one cup coffee, one cup butter, one nutmeg, one teaspoon cinnamon, one teaspoon allspice, one cup raisins, one cup English currants, $3\frac{1}{2}$ cups flour.
—Mrs. Wm. Divine.

SNOW CAKE.

One cup sugar, one cup butter, $\frac{1}{2}$ cup milk, one cup flour, rounding; scant $\frac{1}{2}$ cup corn starch, one teaspoonful baking powder, whites of three eggs.
—Mrs. H. Theo. Fischer.

WALNUT CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, three eggs, leaving out whites of two for frosting, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ teaspoonful soda, one teaspoonful cream tartar, two cups (not quite full) of flour. Frosting: Whites of two eggs, $1\frac{1}{2}$ cups sugar, one cup raisins, chopped fine; one cup walnut meats, chopped fine.
—Mrs. Lessie Millen.

MARBLE CAKE.

White part: Four eggs, whites only; $\frac{1}{2}$ cup of sweet milk, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, two cups flour, two teaspoonfuls baking powder. Dark part: Four eggs, (yolks only) $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup butter, one cup sugar, $\frac{1}{2}$ cup molasses, two cups flour, two teaspoonfuls baking powder. When these are used as a layer cake less flour is required.
—Alice Sharp.

WHITE BIRTHDAY CAKE.

One cup white sugar and one-third cup butter stirred to a cream, $\frac{1}{2}$ cup of sweet milk. Sift one cup flour, $\frac{1}{2}$ cup corn starch and one heaping teaspoonful baking powder together, and add to the above mixture. Beat the whites of four eggs and add, stirring well with the others; flavor with lemon, bake slowly either in layers or one large loaf.
—J. E. G.

GENOA CAKE.

One cup butter, one cup sugar, $\frac{1}{2}$ pound almonds, $\frac{1}{2}$ pound currants, $\frac{1}{2}$ cup raisins, two tablespoonfuls rosewater, five eggs and flour to make stiff.
—Mrs. C. E. Hurd.

MARBLE CHOCOLATE CAKE.

One and one-half cups sugar, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups milk, three cups flour; three teaspoons baking powder. After this is well mixed take half the batter and stir in one quart of grated chocolate.
—Mrs. H. Theo. Fischer.

DELICATE CAKE.

Whites of four eggs, two cups sugar, one cup sweet milk, $\frac{1}{2}$ cup butter, two teaspoonfuls baking powder, $2\frac{1}{2}$ cups flour. Extract to suit taste.
—Mrs. Wm. Divine.

AN INEXPENSIVE FRUIT CAKE.

Cream one cup butter and $\frac{1}{2}$ cup brown sugar, one cup molasses, two cups of apples, chopped fine, two pounds raisins, stoned and chopped, one grated nutmeg. Let these ingredients stand three days; then add one cup sweet milk, in which one teaspoonful of soda has been dissolved, four eggs, four cups of flour, in which two teaspoonfuls of cream tartar have been sifted. Beat very thoroughly and bake in a rather slow oven for two hours.
—Mrs. Lessie Millen.

DARK CHOCOLATE CAKE.

One cup chocolate, one cup sugar, $\frac{1}{2}$ cup milk; put on stove and dissolve, but not boil. Light part: One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, yolks of three eggs, one teaspoonful of soda. Add first part when a little cool.
—Mrs. Merritt Whitney.

SILVER CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{2}{3}$ cup milk, whites of four eggs, two cups flour, two teaspoonfuls baking powder, flavoring.
—Mrs. A. Burr.

SOUR MILK CAKE.

Two-thirds cup shortening, one cup sugar, two eggs, $\frac{1}{2}$ nutmeg, one cup sour milk, one teaspoon saleratus, $2\frac{1}{2}$ cups flour.
—Mrs. C. W. Millen.

MAIDETTE'S CAKE.

Four eggs, well beaten, two cups sugar, one cup butter, one cup sweet milk, four cups flour, two teaspoonfuls baking powder, four drops almond essence; stir well and bake in a loaf.

—Mrs. J. A. Garfield.

GOOD CAKE.

One and one-half cupfuls white or light brown sugar, one cupful butter, well worked and warm; two-thirds cupful sweet milk, yolks of four eggs, whites of three eggs, one teaspoonful lemon extract, three cups flour, two teaspoonfuls baking powder, sifted in flour. The white of one egg is left for frosting.

—Lottie Stevens.

BLACK CAKE.

One cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, one cup sour milk, one teaspoonful soda, one egg, flour enough to thicken. Spice and raisins, if desired.

—Mrs. A. Burr.

WHITE CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, one teaspoonful baking powder, whites of two eggs, beaten stiff, put in last. Flour and flavoring.

—Lottie Stevens.

PORK CAKE.

Three-fourths pound salt pork, chopped as fine as lard; pour on one pint strong, boiling coffee; two cups sugar, one cup molasses, two teaspoonfuls cloves, one teaspoonful cinnamon, one of nutmeg, two teaspoons saleratus, $1\frac{1}{2}$ pounds chopped raisins, also citron and currants; bake slowly. This will make three cakes.

—Mrs. C. W. Millen.

SPICE CAKE.

Four eggs, leaving out the whites of two; two cups brown sugar, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup sour milk, one teaspoonful soda, two teaspoonfuls cinnamon, $1\frac{1}{2}$ teaspoonfuls cloves, $\frac{1}{2}$ teaspoonful nutmeg, two cups flour. Dissolve the soda in the sour milk; bake in layers and spread with the icing made of the two whites of eggs.

—J. E. G.

HICKORY NUT LOAF CAKE.

One teacupful white sugar, $\frac{1}{2}$ teacupful butter, whites of four eggs, $\frac{3}{4}$ teacupful sweet milk, two teacupfuls flour, two teaspoonfuls baking powder, one teacup hickory nut meats cut fine.

—Matie Chaffee.

LOAF CAKE.

Four cups light dough, two cups sugar, one cup butter, three eggs, one teaspoonful soda, one nutmeg, raisins. This makes two loaves.

—Mrs. A. Burr.

FRUIT CAKE.

One cup molasses, one cup brown sugar, one cup lard or butter, four eggs, two pounds raisins, one pound currants, $\frac{1}{4}$ pound citron, three cups flour, allspice, cloves, cinnamon, nutmeg, each one teaspoon; $\frac{3}{4}$ cup coffee, one teaspoonful saleratus; I use coffee instead of milk.

—Mrs. D. E. Wright.

CREAM CAKE.

One cup sugar, three eggs, beaten separately; beat together, then pour over one cupful sweet cream; add $1\frac{1}{2}$ cupfuls flour to which has been added two teaspoons cream tartar and one teaspoon soda. Use a teaspoon of any flavoring liked and bake in two shallow, round tins. Make a boiled frosting with one cupful sugar and white of one egg. Frost one, then add some melted chocolate for the other. In cutting a pretty effect is obtained by alternating the white and brown on the plate.

—Mrs. Mary V. Barber.

CHOCOLATE CAKE.

One cupful sugar, half cup butter, two-thirds cupful milk, whites of four eggs, one and two-third cups flour, two teaspoons baking powder. Icing: Six tablespoonfuls chocolate, one and one-half cupfuls sugar, half cup sweet milk, butter the size of a hickorynut; cook until thick enough to spread.

—Matie Chaffee.

DROP CAKES.

Four eggs, beaten separately; one cup sugar, half cup butter, one cup cornstarch, two teaspoonfuls baking powder; bake in small tins, place a large raisin in the top of each one after they are put in tins.

—J. E. G.

SPONGE CAKE.

One and one-half cupfuls sugar, three eggs, beaten separately, $\frac{5}{8}$ cup water, a pinch of salt, and two cups flour sifted, in which two teaspoonfuls baking powder have been sifted, using any flavoring desired. Chocolate icing: One cup brown sugar, half cup cream and four tablespoonfuls grated chocolate; boil until it thickens.

—N. G. A.

CHOCOLATE CAKE.

Two eggs, one cupful sugar, half cup butter, one-quarter cake chocolate, grated and mixed well with butter, sugar and eggs; half cup milk, two cups flour. This makes a good layer cake, with any filling desired. Boiled frosting: One pint granulated sugar, with enough water to dissolve it; let it boil until it threads from the spoon; beat the whites of two eggs stiff and pour the boiling sugar into it, beating all the time.

—Mrs. M. Whitney.

LOAF CAKE.

One small cup butter, seven tablespoonfuls sugar, two eggs, half cup sweet milk, one heaping teaspoonful baking powder, two cups flour; beat well and bake half an hour. —Mrs. Sullivan.

ANGES CAKE.

One cup each sugar, butter, molasses and sour milk, two eggs, one tablespoonful ginger, one teaspoonful each cinnamon and soda; use flour as needed.

—Mrs. M. W.

MARBLE CAKE.

White part: Whites of four eggs, one cup white sugar, half cup butter, half cup sweet milk, two teaspoonfuls baking powder, two and one-half cups flour. Dark part: Yolks of four eggs, one cup brown sugar, half cup molasses, half cup sour milk, one teaspoonful each cloves, cinnamon, nutmeg and soda; two cups flour, half cup butter.

—Mrs. Carpenter.

COFFEE CAKE.

One cup sugar, half cup butter, two eggs, half cup cold coffee, half cup molasses, two cups flour, one teaspoonful soda in the coffee, one teaspoonful each cloves, mace and cinnamon. Bake an hour in a moderate oven.

—J. E. G.

WHITE SPONGE CAKE.

One and one-half cups of powdered sugar, one cup flour, a pinch salt, whites of eleven eggs, one teaspoonful baking powder, one teaspoonful extract of vanilla.

—Mrs. M. Whitney.

PORK CAKE.

One pint molasses, one cup sugar, a pinch salt, 1½ cups boiling water poured over one cup chopped pork, two cups chopped raisins, one large teaspoonful soda, one teaspoonful each cinnamon, cloves and nutmeg; flour to stiffen. Will keep for weeks.

—Mrs. J. A. Garfield.

ANGEL CAKE.

Whites of eleven eggs, 1½ tumblers pulverized sugar, one tumbler flour, one teaspoonful cream tartar; flavor to taste; sift sugar, flour and cream tartar together seven times; put a pinch of salt in the eggs and beat very light, then stir in quickly the other ingredients; put in a dry tin, without greasing it, lay a paper over the top and bake in a slow oven. When done turn bottom side up to cool, and remove from tin while slightly warm. —Mrs. C. E. Hurd.

FIG CAKE.

One cup sugar, one cup butter, one cup cold water, three cups seeded raisins, one pound figs, three cups flour, two teaspoonfuls baking powder, one egg; bake slowly. —Mrs. M. Whitney.

CORN-STARCH CAKE.

One cupful sugar, ½ cupful butter, one cupful milk, ¾ cupful corn-starch, ¾ cupful flour, one teaspoonful baking powder, flavor. Bake slowly; frost with a boiled icing. —Nettie Anderson.

ANGEL'S FOOD.

One and one-half cups granulated sugar, one tumbler flour, each sifted seven times, (in the last sifting put in one even teaspoonful cream tartar) whites of eleven eggs; flavor with extract of almond or vanilla.

SPONGE CAKE.

One cup sugar, two eggs, one cup flour, one teaspoonful baking powder, four tablespoonfuls boiling water. Stir water in last.

—Mrs. Phebe Chaffee.

MOLASSES CAKE.

Half cup butter, half cup sugar, one cup molasses, two eggs, one cup sour cream, saleratus, and a pinch of salt; flour.

—Mrs. Merritt Whitney.

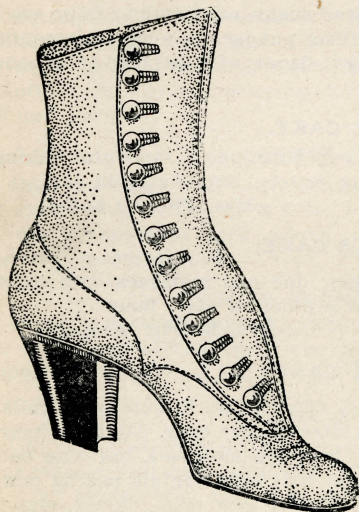
MARBLE CAKE.

Light part: 1½ cups sugar, ½ cup butter, ½ cup sweet milk, 1½ teaspoonfuls baking powder, whites of four eggs, 2½ cups flour. Dark part: One cup brown sugar, half cup molasses, half cup butter, half cup sweet milk, one and one-half teaspoonfuls baking powder, two and one-half cups flour, yolks of four eggs, cloves, cinnamon, allspice and nutmeg, ground, of each one teaspoonful. Drop in layers alternately. This will make two cakes.

—Carrie.

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GINGER BREAD.

One coffee-cup New Orleans molasses, one cup sour milk, half cup sugar, large cup shortening, one egg, one tablespoon of ginger, one and one-half teaspoons soda, flour to make thick.

—Mrs. M. E. Lansing.

SOFT GINGER CAKE.

One cup brown sugar, one cup butter, one cup molasses, one cup warm water, two teaspoonfuls soda, one teaspoonful ginger, one egg, three cups sifted flour; pour water on soda and bake in moderately hot oven. More flour if needed.

—N. G. A.

WARM GINGER CAKE.

Sift two and one-half cups flour in pan, one-half cup butter, one cup molasses, half cup melted lard, one cup boiling water, one tablespoon ginger; then mix together; when well mixed beat in two eggs; bake in dripping pan. Good warm or cold.

—Carrie Peterson.

MOLASSES CAKE.

One cup light brown sugar, a third of a cup of butter, two eggs, one cup molasses, one cup buttermilk, half teaspoon each cinnamon and cloves, also a little nutmeg, a pinch of salt, a scant half teaspoon ginger; three cups flour, one heaping teaspoonful soda. If desired, about half a cup raisins or other fruit may be added.

—Mrs. R. M. Garfield.

SOFT GINGER-BREAD.

Half cup each butter and sugar, one cup New Orleans molasses, one cup boiling water, three eggs beaten separately, and the whites added the last thing; one teaspoonful ginger, two teaspoonfuls cinnamon, three cups flour, two teaspoonfuls soda, dissolved in the cup of boiling water. This is excellent.

—Mrs. Lessie Millen.

EGGLESS CAKE.

One cup sugar, half cup butter, one cup sour milk, one cup chopped raisins, one teaspoonful soda, one teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful cloves.

—N. G. A.

GRACE'S SPONGE CAKE.

Three eggs, $1\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water, 2 cups flour, $1\frac{1}{2}$ teaspoons baking powder. Beat whites and yolks of eggs separate, then together, add sugar and beat; add 1 cup of flour, beat, add water; stir well, add the other cup of flour and flavoring. Put into the tin quickly and bake in moderate oven. Do not open the oven door for twenty minutes. Cover with boiled pink frosting. Vanilla flavoring. —M. Ellsworth.

WHITE CAKE.

One cup butter, $1\frac{1}{2}$ cups sugar, whites of 6 eggs, beaten, $\frac{1}{2}$ cup milk, 3 cups Swan Down pastry flour, 2 teaspoons baking powder; flavor with vanilla and lemon. —Mrs. Ingra Anderson, DeKalb.

WHITE CAKE.

Two cups sugar, 1 cup milk, 1 cup shortening, $\frac{1}{2}$ cup butter and lard, 3 cups flour, 3 teaspoons baking powder, whites of 5 eggs; flavoring. —Mrs. Isaac Barber, Benton Harbor.

WHITE CAKE.

Whites of 4 eggs, 1 cup sweet milk, 2 cups of sugar, $\frac{1}{2}$ cup butter, 3 cups of flour, 3 small teaspoons baking powder, sifted with the flour. Add the whites of eggs last. Flavor with vanilla. —C. L. Burr.

WHITE CAKE.

One heaping cup pulverized sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, $1\frac{3}{8}$ cups flour, 1 teaspoon baking powder, whites of 4 eggs. —Mrs. F. E. Chaffee.

DARK CAKE.

One cup bread sponge (large), 1 cup shortening, 1 cup C. sugar, 1 cup raisins or currants, 2 eggs, 1 teaspoon cinnamon or nutmeg, 1 teaspoon soda (to be wet up in coffee). Enough flour to make a good batter. —Mrs. D. A. Grant, Elgin.

DARK CAKE.

Brown sugar, 1 cup, sweet milk, $1\frac{1}{2}$ cups, molasses, $1\frac{1}{2}$ cups, butter, $1\frac{1}{2}$ cups, yolks of 4 eggs, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, cup of raisins and currants and spices to taste.

—Mrs. Sarah McGowan.

DARK CAKE.

One cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 egg, 1 teaspoon soda, spices, raisins and currants, if desired, $2\frac{1}{2}$ cups flour. —C. L. Burr.

ONE EGG CAKE.

One egg, 1 cup of sugar, 1 generous tablespoon butter, 1 cup milk, sweet, 2 teaspoons baking powder; flour to make a soft batter. Flavor to taste. —Mrs. Anna Allen.

SNIP DOODLE.

Two-thirds cup sugar, $\frac{3}{8}$ cup milk, 2 tablespoons butter, 1 egg, $1\frac{3}{8}$ cups flour, 2 teaspoons baking powder. After putting into the tin to be baked in a loaf, spread over the batter 1 teaspoon cinnamon and two tablespoons sugar. —Mrs. Geo. Bergland.

MARBLE CAKE.

One cup of butter, 3 cups white sugar, 5 cups flour, $\frac{1}{2}$ teaspoon of soda, whites of 8 eggs, flavor with lemon. Dark: 1 cup of butter, 2 cups of brown sugar, 1 cup of molasses, $\frac{1}{2}$ cup of sour milk, 1 teaspoon of soda, 4 cups of flour, yolks of 8 eggs, all kinds of spices. —Arvilla Austin.

A VERY GOOD CAKE.

Two cups flour, $\frac{1}{2}$ cup butter and lard, 1 cup sugar (mix together with hands, like pie-crust); add one well-beaten egg, $\frac{1}{4}$ cup molasses, one cup sour or buttermilk, 1 cup raisins, $\frac{1}{2}$ teaspoon each of cinnamon and cloves, 1 teaspoon soda. Bake in loaf and frost. Cut in squares. —Mrs. Edna Kimble.

EGGLESS, BUTTERLESS, MILKLESS CAKE.

One cup brown sugar, 1 cup cold water, $\frac{1}{2}$ scant cup lard, 1 cup raisins, 1 cup nuts, chopped, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg, pinch salt. Put them on and boil them three minutes. Set aside to cool. When almost cold add 2 cups flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon baking powder. Bake in loaf. Makes fine light fruit cake. —Zella Johnson.

EGGLESS CAKE.

One cup of sugar, $\frac{1}{2}$ cup of shortening, 1 cup of sour milk, 2 cups of flour, 1 scant teaspoon of soda, $\frac{1}{2}$ teaspoon of cloves, cinnamon and nutmeg, raisins, currants and citron to taste.

—Mrs. W. Richardson.

A GOOD CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, well beaten, 1 cup sour milk, 2 cups flour, 1 teaspoonful soda, 2 teaspoonfuls baking powder, 1 teaspoonful cinnamon, 2 teaspoonfuls cocoa.

—Lena H. McGowan.

MOTHER'S TEA CAKE.

One cup sugar, 1 egg, 1 cup thick sour cream, 1 teaspoon soda, $\frac{1}{8}$ teaspoon salt, 1 teaspoon nutmeg, flour to make a stiff batter. Bake in moderate oven.
—Lena H. McGowan.

GOLD LOAF.

Yolks of 8 eggs, 1 cup sugar, 1 cup butter (scant), $\frac{1}{2}$ cup milk (sweet), $1\frac{3}{4}$ cups flour, 2 teaspoonfuls baking powder; a little orange extract. Cream together butter and sugar, add eggs well beaten, then milk, flour with baking powder. Bake in tube pan for 40 minutes.
—Mrs. A. V. Larson.

SILVER CAKE.

The whites of eight eggs, 2 cups sugar, $\frac{1}{2}$ cup of butter, $\frac{3}{4}$ cup sweet milk, 3 cups flour and 2 teaspoonfuls baking powder. Flavor with white rose, almond or lemon. —Arvilla Austin.

GOLDEN CAKE.

The yolks of eight eggs, 1 cup sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, and two heaping teaspoonfuls baking powder. Flavor with any extract to suit the taste. I always use half of the recipe of both golden and silver. —Arvilla Austin.

PLAIN CAKE.

Put the whites of 2 eggs in a measure cup, add enough butter to make it half full, then milk enough to fill. Turn into bowl and add 1 cup sugar, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon lemon and vanilla. Beat hard for five minutes. Then bake in a loaf.
—Mrs. Ingra Anderson, DeKalb.

ELBA CAKE.

Cream together 2 cups sugar and $\frac{1}{2}$ cup butter, add the whites of 4 eggs beaten to a stiff froth, and beat thoroughly. Add 1 cup milk, 3 cups flour, 3 teaspoons baking powder, flavor to taste. Can be made in either a loaf or layer.
—Mrs. Fred Lake.

PLAIN WHITE CAKE.

One cup of sugar, $1\frac{1}{2}$ cups flour, pinch salt, $\frac{1}{2}$ teaspoon soda and 1 teaspoon cream tartar, well sifted. Break one egg in cup, beat well, then fill cup up with milk. One teaspoon butter, $\frac{1}{2}$ teaspoon of vanilla. Frost with any kind of icing. —Pearl Webb.

CORN STARCH CAKE.

One heaping cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, generous half cup corn-starch, 1 cup flour, 1 level teaspoon soda, 2 level teaspoons cream tartar (sifted in the flour); whites of 4 eggs beaten stiff. Stir the sugar and butter to a cream, add milk, corn-starch and flour, and beat well, add eggs lastly. Bake in a loaf in a slow oven.
—Mrs. Geo. Bergland.

WHITE CREAM CAKE.

Break 2 eggs in a cup and fill with sweet cream. Turn into stirring bowl with 1 cup sugar, $1\frac{1}{2}$ cups pastry flour, 2 level teaspoons baking powder. Beat for 5 minutes; flavor with one tablespoon of orange juice, also some of the grated orange peel.
—Mrs. Fridolph Peterson, St. Charles.

WHITE LOAF CAKE.

One cup sugar, 2 tablespoons butter, whites of two eggs, 1 cup sweet milk, 1 teaspoon flavoring, 2 teaspoons baking powder, 2 cups flour. Bake in shallow pan. Frost with boiled frosting, and place halves of English walnut meats on top. Cut in squares. Very nice to serve with ice cream. —Mrs. Edna Kimble.

HICKORY NUT CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{2}{3}$ cup sweet milk, 2 teaspoonfuls baking powder, 2 cups flour, 1 cup hickory nut meats, whites of four eggs. Bake in loaf in shallow tin. Caramel frosting for same: 2 large cups light brown sugar, 3 tablespoons sweet milk, 3 tablespoons water, 1 tablespoon vanilla, butter size of walnut. Boil all together until it will harden in cold water, then stir until it begins to turn a light color, and spread in cake. —Mrs. Vanderhoof.

DARK NUT CAKE.

Two cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 4 eggs, $2\frac{1}{2}$ cups flour, 4 teaspoons baking powder, vanilla flavoring, 2 squares of chocolate, 1 cup English walnuts.
—Mrs. Fridolph Peterson, St. Charles.

HICKORY NUT CAKE.

Two cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 3 cups flour, 2 teaspoonfuls baking powder, whites of 7 eggs, $1\frac{1}{2}$ cup hickory nuts, or fruit.
—Mrs. Peter Pierson.

AMBROSIA.

This was served at the home of Mrs. M. S. Rice at Aurora, at the Hawthorne Club meeting. Don't have the oven too hot; have it about as for Angel Food or other nice cakes. If eggs are small, use three instead of two. One cup broken English walnuts, 2 cups broken dates, 2 eggs, well beaten, 1 cup granulated sugar, 1 tablespoon flour, 1 heaping tablespoon baking powder, teaspoon vanilla, bake 15 minutes in a moderate oven; serve when cold with whipped cream, or cream may be omitted. Dates must be stoned.

—Mrs. Carrie Swanson.

WALNUT CAKE.

One cup of sugar, $\frac{1}{2}$ cup of butter, 2 eggs and the whites of two, $\frac{3}{4}$ cup of milk, 2 cups of sifted flour, 1 cup of chopped walnut meats, 2 rounded teaspoonsful of baking powder, 1 teaspoonful of vanilla or lemon extract, a dash of cinnamon; frost with a white frosting.

—Florence Mongerson.

DEVIL'S CAKE.

Take for the custard part, 1 cup of grated chocolate, 1 cup of brown sugar, $\frac{1}{2}$ cup sweet milk, yolk of 1 egg, 1 teaspoon vanilla; stir well together in a granite pan. Cook slowly and set away to cool. For the cake part, take 1 cup brown sugar, 2 cups flour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 eggs. Cream butter, sugar and yolks of eggs, add milk, sifted flour, whites of eggs (beaten stiff). Beat all together, then add the custard, and lastly add a teaspoon of soda, dissolved in a little warm water.—Mrs. C. J. Waterhouse.

DEVIL'S FOOD.

One-half cup of grated chocolate, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of milk, 1 egg, 2 teaspoons vanilla, 1 cup sugar, $\frac{1}{2}$ cup of butter, 1 egg and one yolk, 1 cup milk, 1 teaspoon soda, 2 cups flour (heaping). Way of Preparing: Put the one-half cup milk in a double boiler, melt the chocolate and add to it one-half cup of sugar and one egg well beaten. When the milk is boiling hot, add it, put back into the boiler and cook for five minutes, remove and let it cool. Cream together 1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg and yolk of another and beat for five minutes. Then add the cup of milk with the soda dissolved in it and then the flour. Lastly add the vanilla and combine the two mixtures, and bake in layers. This can be put together with any desired frosting.

—Mrs. Geo. Bergland.

DEVIL'S FOOD.

One-third cake bakers' chocolate, 2 tablespoons sugar, yolk of 1 egg, $\frac{1}{2}$ cup sweet milk, 1 teaspoon vanilla, cook slowly until chocolate is dissolved, then cool and stir into cake batter; 1 cup sugar, $\frac{1}{2}$ cup butter (or part lard), 1 egg and white of the other, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, 2 cups flour. Bake in layers. Frosting: One cup sugar and $\frac{1}{2}$ cup sweet milk, boil a few minutes, then stir until cool enough to spread.

—Mary Wire.

DEVIL'S FOOD.

Three egg yolks, $\frac{1}{2}$ cup butter, 2 squares Baker's chocolate, $\frac{1}{4}$ teaspoon salt, 1 teaspoon saleratus, $1\frac{1}{2}$ cups milk, $1\frac{1}{2}$ cups sugar, $2\frac{1}{2}$ cups flour. Grate chocolate and rub into egg yolks. Add one-half of the milk, and cook until thick. Then add the remainder.

—Lena H. McGowan.

DEVIL'S FOOD.

Half a cup of grated chocolate, half a cup of sweet milk, half a cup of brown sugar. Boil these together until thick as cream. Let cool. Take 1 cup brown sugar, $\frac{1}{2}$ cup of butter, 2 eggs, $\frac{2}{3}$ cup of sweet milk, vanilla flavoring. Mix well and beat in the boiled mixture. Add 2 cups of flour sifted well with 1 teaspoon of baking powder. Bake in layer or loaf. If in layer, put together with boiled frosting.

—Mrs. Anna Allen.

DEVIL'S FOOD.

Cook $\frac{1}{4}$ cake of Baker's chocolate, $\frac{1}{2}$ cup of sugar, and $\frac{1}{2}$ cup of water until it is like a syrup, then let it cool. Cream one cup of sugar and 1 tablespoon of butter. Add 2 well beaten eggs, 3 cups of flour, and $\frac{1}{2}$ teaspoon of saleratus dissolved in a little water. Add the syrup and flour with vanilla. This may be baked either in a loaf or in layers, and put together with frosting.

—Mrs. R. H. Crawford.

DEVIL'S FOOD.

Put on to boil, 1 cup brown sugar, $\frac{2}{3}$ cup sweet milk, $\frac{1}{4}$ cake chocolate. Boil until thick, when cool add to the following: $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup butter, 2 eggs (whites beaten separately). Lastly add $\frac{2}{3}$ cup sour milk; $1\frac{1}{4}$ cups sifted flour, 1 teaspoon soda. Frost with marshmallow frosting.

—Mrs. Ingra Anderson, DeKalb.

Mrs. Hattie Martin*Wasco, Ill.****China Decorating and Firing a specialty****Telephone No. 377M-2***C. W. Millen****CARPENTER AND BUILDER***Telephone 371-J-1**Wasco, Illinois***A. J. Erickson, Wasco, Ill.*****Blacksmithing and Horse-shoeing****Also fitted with all modern tools for quick and
satisfactory repair work**Tel. St. Charles 363 M-1***Wm. H. Lake***Wasco, Ill.****Contractor in Chimney Building
and Plastering****Tel. St. Charles 371 W-1***DEVIL'S CAKE.**

Custard part: One cup of brown sugar, two-thirds of a cup of chocolate, grated or shaved fine with a knife, one-half cup of milk. Beat well the yolk of an egg and stir in this mixture; place this on the stove to cook until thick, then let cool. Cake: One cup of brown sugar, 2 eggs, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, 2 cups of flour; one teaspoon soda stirred in a little warm water; one teaspoon of vanilla. Lastly add the custard part. Frost.

—Pearl Webb.

DEVIL'S FOOD.

First part: One cup grated chocolate, 1 cup brown sugar, $\frac{1}{2}$ cup sweet milk, the yolk of one egg, one teaspoon vanilla; cook slowly until it thickens, and set away to cool. Second part: One cup brown sugar, $\frac{1}{2}$ cup butter, 2 eggs, whites beaten separately, $\frac{1}{2}$ cup sweet milk, 2 cups flour. Add the custard, then the beaten whites. Lastly add 1 teaspoon soda, dissolved in warm water.

—Mrs. A. J. Erickson.

CHOCOLATE CAKE.

One-half cup butter, $1\frac{1}{2}$ cups sugar, yolks of 4 eggs, 6 tablespoons grated sweet German chocolate dissolved in 5 tablespoons boiling water, $\frac{1}{2}$ cup milk, 2 cups flour, 1 teaspoon flavoring, whites of 4 eggs, 3 heaping teaspoons baking powder.

—Mrs. F. E. Chaffee.

CHOCOLATE CAKE.

One-half cup butter, 2 cups sugar, yolks of 4 eggs, 1 cup milk, $2\frac{1}{3}$ cups flour, 4 level teaspoons baking powder, 4 whites of eggs, beaten and added last, 2 squares melted chocolate, $\frac{1}{2}$ teaspoon vanilla, pinch salt. This is fine frosted with marshmallow filling.

—Zella Johnson.

DARK CHOCOLATE CAKE.

One cup sugar, 1 egg, 1 cup sour cream, 2 cups flour, 1 teaspoon, rounded, of soda mixed in flour, or dissolved in sour cream, 2 squares of unsweetened chocolate, dissolved in $\frac{1}{4}$ cup of boiling water, 1 teaspoon of vanilla, a pinch of salt. Cream sugar and egg thoroughly, add sour cream with soda dissolved in it, then chocolate, flavor and salt with flour.

—Mrs. Wm. Crook.

CHOCOLATE JELLY CAKE.

Two cups of sugar, 1 tablespoon of butter, 1 white and 2 yolks of eggs, 1 cup sweet milk, 2 cups of flour, 2 heaping teaspoons baking powder, 1 teaspoon vanilla. Filling: 2 ounces chocolate, 1 cup boiling water, $\frac{3}{4}$ cup sugar, 1 tablespoon butter, 1 tablespoon corn starch in 1 cup cold water. Boil sugar, butter and chocolate in the hot water until smooth, then add corn starch and flavor with vanilla. Spread when cold.

—C. L. Burr.

"MAHOGANY CAKE."

One and one-half cups granulated sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 cups sifted flour, 1 teaspoon saleratus, 3 eggs, 1 teaspoon vanilla. Boil together until thick: $\frac{1}{2}$ cup grated chocolate, $\frac{1}{2}$ cup milk. Cool and stir into the cake dough the last thing. Bake in rather thick layers, and put together with white frosting.

Mrs. Geo. Simmons.

CHOCOLATE CREAM CAKE.

Two cups sugar, 1 cup shortening, 1 cup water, 3 cups flour, 1 teaspoonful saleratus, 2 teaspoonfuls cream of tartar, whites of 5 eggs. Mix butter and sugar together, add water. Then add flour and the saleratus and cream of tartar, sifted well together. Then add the whites of the eggs. Bake in a large shallow pan. When cool, put on an icing made with whites of 2 eggs, 1 tablespoonful water, 1 tablespoonful vanilla. Gradually stir in confectionery sugar until creamy. Beat well. When this hardens on the cake, spread melted Baker's chocolate over it.

—Mary Millen.

APPLE SAUCE CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, 1 egg, $1\frac{1}{2}$ cups of unsweetened apple sauce, cooked as dry as possible, 1 cup chopped raisins, 2 cups flour, 2 teaspoons soda, 1 teaspoon cinnamon, 1 teaspoon cloves.

—Arvilla Austin.

APPLE SAUCE CAKE.

One cup sugar, $\frac{1}{3}$ cup butter, creamed together, 1 cup apple sauce, 1 teaspoon soda, 2 cups flour, 1 small teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ lb. raisins. Bake in shallow pan.

—Ella Sharp.

APPLE SAUCE CAKE.

One cup granulated sugar, 1 egg, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves (small), $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup chopped hickory nuts, 1 cup hot apple sauce (quite thin), 1 heaping teaspoon soda, stirred into apple sauce, 1 tablespoon butter, 1 tablespoon lard, $1\frac{3}{4}$ cups of flour.

—Mrs. Frank Blackman, Elgin, Ill.

DRIED APPLE CAKE.

Two cups dried apples, 2 cups New Orleans molasses, 2 eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, 1 dessertspoon soda, 1 cup sour milk, 4 cups flour, 1 teaspoon each cinnamon, cloves, nutmeg, chop apples, simmer in molasses 2 hours. When nearly cold, add to cake. Very good with hot coffee.

—Lottie S. Brown.

APPLE CAKE.

One-half cup sugar, two tablespoons butter and one cup milk, or one cup cream and not any butter, two eggs, two teaspoonfuls baking powder. Flour to make it thick as cake. Slice apples and cover top, then sprinkle with cinnamon and sugar. Melted butter on top makes it delicious.

—Clara Anderson.

CHERRY CAKE.

Three eggs, 1 cup sugar, $\frac{2}{3}$ cup shortening (half butter), 3 tablespoons sour milk, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon soda, $1\frac{1}{2}$ cups flour. Mix all and add 1 cup cherries (canned, some juice on them) just before putting in oven. Bake in two layers and put together with boiled frosting.

—Mrs. Tillie Martin.

BLACKBERRY JAM CAKE.

One cup granulated sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup jam, 3 tablespoonfuls sour cream, 1 teaspoonful saleratus, 1 teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful cloves, $1\frac{1}{2}$ cups flour. Cream butter and sugar, add yolks of eggs, jam, sour cream, spices, flour, and last well beaten whites of eggs. Bake in two or three layers and put boiled frosting between layers.

—Mrs. Chaffee.

SPICE CAKE.

Two cups light brown sugar, 2 cups flour, 2 eggs, well beaten, 1 cup sour cream, 1 teaspoon soda and little salt, 1 teaspoon cloves. Beat sugar and cream together, and the eggs and flour; dissolve soda in little warm water and bake for 30 minutes in a slow oven.

—Mrs. A. V. Larson.

SPICE CAKE.

Two eggs, 1 cup of sugar, $\frac{1}{2}$ cup of butter or lard, 1 cup of sour milk, $2\frac{1}{2}$ cups of flour, cinnamon, cloves, allspice and nutmeg, 1 teaspoon of soda.

—Arvilla Austin.

SPICE CAKE.

One teacup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of molasses, 2 eggs, $\frac{1}{2}$ cup of sour milk, enough flour to thicken, one small teaspoon of cloves and cinnamon, small teaspoon of soda. White icing if desired.

—Pearl Webb.

PORK CAKE.

One-half pound fat salt pork, put through fine food chopper, add $\frac{1}{2}$ pint boiling water; mix $\frac{1}{2}$ cup molasses with 1 teaspoon soda, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ teaspoons cinnamon, $\frac{1}{2}$ teaspoon cloves, 1 lb. raisins, 1 cup walnuts, flour to make stiff. Bake in loaf about one hour.

—Zella Johnson.

DATE CAKE.

Two eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{3}$ cups brown sugar, $\frac{1}{3}$ cup butter, $1\frac{3}{4}$ cups flour, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon grated nutmeg, $\frac{1}{2}$ pound stoned dates, cut in pieces. Put all ingredients in a bowl and beat for 3 minutes. Do not beat anything separately. Bake in loaf.

—Zella Johnson.

FRUIT CAKE.

One cup brown sugar, 1 cup molasses, 1 cup lard or butter, 4 eggs, 2 lbs. raisins, 1 lb. currants, $\frac{1}{4}$ lb. citron, 3 cups flour, 1 teaspoon each of allspice, cloves, cinnamon and nutmeg, $\frac{3}{8}$ cup of coffee, 1 teaspoon saleratus.

—Lena H. McGowan.

FRUIT CAKE.

One and one-half cups brown sugar, $\frac{3}{8}$ cup butter, 3 eggs, 1 cup molasses, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon cloves, 1 teaspoon cinnamon, about 4 cups of flour, $1\frac{1}{2}$ cups raisins, $1\frac{1}{2}$ cups currants.

—Mrs. Matilda Johnson.

FRUIT CAKE.

One cup brown sugar, 1 cup lard or butter, 1 cup molasses, 4 eggs, 2 lbs. raisins, 1 lb. currants, a little citron, 3 cups flour, $\frac{3}{8}$ cup coffee, 1 teaspoon saleratus, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon nutmeg. Bake in a slow oven.

—Ella (Wright) Millen.

FRUIT CAKE.

Cream three cups brown sugar, two cups butter, add one teaspoon cinnamon, cloves, one-half teaspoon mace, one-half cup molasses and one-half cup sour milk. Then add yolks of six eggs beaten, four cups flour, three-fourths cup brandy and last of all add beaten whites of eggs. Dissolve one teaspoon soda in little water. Two lbs. raisins, seeded, one lb. currants, one-half lb. almonds, one-half pound citron, 1 lb. figs. Then add one-half cup flour with 1 teaspoon baking powder. Grind fruit through meat chopper; bake two hours.

—Clara B. Anderson.

FRUIT CAKE.

Two cups of brown sugar, 1 cup buttermilk, 1 cup raisins, 1 egg, 2 cups of flour, 1 teaspoon each of soda, cloves and cinnamon, 1 tablespoon butter.

—C. L. Burr.

SPONGE CAKE.

Four eggs, 1 cup sugar, 1 cup flour, 1 tablespoon corn starch, 2 teaspoons baking powder, 4 tablespoons water.—Mrs. Anna Allen.

SPONGE CAKE.

One and one-fourth cups flour, 1 cup sugar, $\frac{1}{2}$ cup sweet milk, 1 well rounded tablespoon butter, 2 well beaten eggs, 1 teaspoon baking powder; any flavoring you choose. Stir flour and sugar together, then beat eggs and stir in heated milk and butter hot, stirred in last. Moderate oven.

—Mrs. Isaac Barber, Benton Harbor.

SPONGE CAKE.

Four eggs, beaten light, 2 cups sugar, 1 cup flour, stirred in slowly; another cup of flour with 2 teaspoons of baking powder and a little salt, sifted in slowly. Lastly add a cup of nearly boiling water. Flavor and bake in a slow oven.

—Grace Finn.

SPONGE CAKE.

Six eggs, beaten together five minutes, then add gradually one scant cup of sugar and beat this together thoroughly for twenty minutes, one cup flour and one-fourth teaspoon baking powder sifted in the flour, one teaspoon vanilla. Must be beaten with a wire spoon.

—Mrs. Claus Swanson.

SPONGE CAKE.

Cream yolks of 5 eggs and 1 cup sugar very thoroughly. Sift 1 rounded cup of flour and one teaspoon of baking powder; add the beaten whites of five eggs, a pinch of salt and 1 teaspoon of vanilla. Stir into this last four tablespoonsful of boiling water. Start in rather hot oven with a cover over for first ten minutes.

—Mrs. Dora L. Crook.

JELLY ROLL.

One cup sifted flour, scant $\frac{1}{2}$ teaspoon salt, 2 level teaspoons baking powder, grated rind of 1 lemon, two eggs, beaten light, 1 cup sugar, $\frac{1}{3}$ cup hot milk, glass of jelly, powdered sugar. Beat the sugar into the eggs, add the lemon rind, then the flour (sifted 3 times) with the salt and baking powder, and add lastly the milk. Bake in buttered dripping pan, turn out on a damp cloth, trim off crisp edges; spread with jelly and roll over and over while still warm; dredge top with powdered sugar. Hot milk used in jelly roll enables it to be rolled without cracking. Bake in moderate oven.

—Mrs. Carrie Swanson.

JELLY ROLL.

Beat 3 eggs until light; add 1 teacup of sugar, a pinch of salt, and 2 tablespoons of water. Then stir in a cup of flour in which there should be a heaping teaspoon of baking powder; flour should be added gradually. Bake in a hot oven in a long shallow tin well greased; turn out on a damp towel and roll while warm; dust the top with powdered sugar.

—Mrs. A. J. Erickson.

JELLY ROLL.

One-half cup sugar, 2 eggs well beaten, 4 tablespoonfuls milk, 1 teaspoonful baking powder, well sifted, in a scant cup of flour. Bake in a sheet in a large shallow tin. After baking spread with jelly and roll in a towel while warm.

—Mrs. C. W. Millen.

SPONGE LOAF CAKE.

Take equal measures of egg, sugar and flour, a pinch of salt and flavor as desired. Beat eggs and sugar twenty minutes or longer, so sugar seems dissolved. Fold flour in carefully. The beating makes it light. It requires no baking powder.

—Amelia Denker.

CHEAP SPONGE CAKE.

Four eggs, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder. Beat eggs until light. Sift sugar, flour, baking powder together twice. Then add eggs and beat for ten minutes and bake in a quick oven. This is good for layer or loaf, with lemon filling.

—Mrs. A. V. Larson.

ANGEL FOOD.

Whites of 12 eggs, $1\frac{1}{2}$ cups of granulated sugar, 1 cup of flour, a pinch of salt, 1 teaspoon of cream of tartar, 1 teaspoon lemon extract. Way of preparing: Put a pinch of salt into your egg whites and beat until frothy; put in the cream of tartar and finish beating until very stiff; then beat in the sugar. Add the flavoring and fold in the flour lightly. Bake in an ungreased pan with a tube, in a moderate oven for about an hour. For the first twenty minutes keep a basin of hot water in the oven. Sift the sugar once, the flour five times.

—Mrs. Geo. Bergland.

ANGEL FOOD.

Whites of eleven eggs, $1\frac{1}{2}$ tumblers of sugar, sifted well, 1 tumbler of flour sifted 5 times; add 1 teaspoon cream of tartar, then sift again 2 times; 1 teaspoon vanilla, sift sugar well, then measure. Beat eggs to a stiff froth, add sugar lightly, then flour gently stirring the mass all the time until put in the oven. Bake 40 minutes and do not open oven door for 15 minutes after putting cake in. Be careful and do not have oven too hot; use a pan with tube in center, and that has never been greased.

—Mrs. Fred Lake.

ANGEL FOOD.

Whites of 5 large eggs or 6 small ones, add a pinch of salt and beat. When half beaten, add $\frac{1}{2}$ teaspoon cream tartar and beat to a stiff froth. To this add 1 teaspoon vanilla and $\frac{3}{4}$ cup of sugar; beat again and stir in $\frac{1}{2}$ cup of sifted flour and bake in a moderate oven twenty-five minutes. This will serve a family of ten.

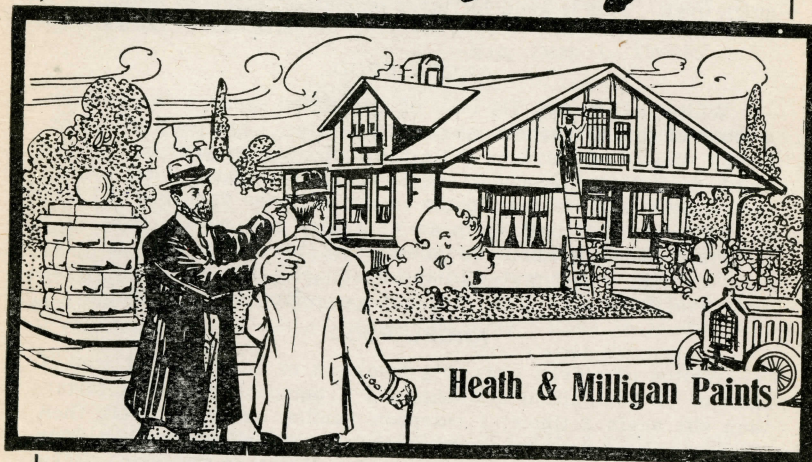
—C. L. Burr.

MOCK ANGEL FOOD.

Whites of 2 eggs, beaten stiff; 1 cup milk scalded, 1 cup sugar, 1 cup flour, 3 teaspoons baking powder; sift dry ingredients 3 times and then add to scalded milk. Fold in whites of eggs and do not beat any more than necessary. Bake in moderate oven 45 minutes.

—Grace Finn.

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MOCK ANGEL FOOD.

One cup sugar, 1 cup flour, 3 teaspoons baking powder, pinch salt; sift 4 times; 1 cup milk, heat in double boiler until nearly boiling, then stir into first ingredients. Beat whites of two eggs and fold into cake. Do not grease tin. Flavor frosting well and not cake.

—Stella Read.

WEDDING FRUIT CAKE.

Ten eggs, 5 level cupfuls brown sugar, 1 cup of molasses, 3 teacupfuls of soft butter, $2\frac{1}{2}$ cups sour milk, $6\frac{1}{2}$ cups flour, 3 level teaspoonfuls soda, 1 lemon, juice only, 1 pound figs, 1 pound citron, 2 pounds currants, $3\frac{1}{2}$ pounds raisins, 2 heaping tablespoons cinnamon, cloves and mace, 1 nutmeg. This will make two large cakes. Bake carefully in moderate oven two or three hours.

—Mrs. V.

INEXPENSIVE FRUIT CAKE.

One and one-half cups of brown sugar, 1 cup of sour milk, $\frac{1}{2}$ cup of butter, 1 cup of raisins, 1 cup of English walnuts or currants, 2 eggs well beaten, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 2 cups flour, 1 teaspoon of orange flavoring.

—Pearl Webb.

SOUR CREAM FRUIT CAKE.

One cup sugar, butter size of an egg, 1 cup sour cream, 1 cup of fruit (raisins and currants), 1 egg, 2 cups flour, 1 scant teaspoonful of soda, $\frac{1}{2}$ cup nut meats, 1 teaspoonful each of cinnamon and nutmeg. Can leave the nuts out if wish to.

—Mrs. Lenora Renton, Plano, Ill.

PORK CAKE.

One pound salt pork, chopped fine; pour over it 1 pint boiling water, 2 cups molasses, 1 tablespoon soda, 2 coffee cups brown sugar, 2 lbs. raisins, spice, 5 cups flour.

—Mrs. Amanda Peck.

PORK CAKE.

Three-quarters of a pound of salt pork, chopped fine; one pint of strong coffee, 2 cups brown sugar, 1 cup molasses, 2 teaspoons of cloves, 1 teaspoonful of cinnamon, 2 teaspoons soda, $1\frac{1}{2}$ pounds raisins, also citron and currants, 4 cups flour.

—Mrs. John Haygreen, Burlington.

COFFEE CAKE.

One cup of butter, 1 cup of sugar, 2 eggs, 1 cup of coffee, 1 cup of molasses, 1 teaspoonful of soda in the molasses, 1 teaspoonful of cloves, 1 teaspoonful of cinnamon, 1 cup of raisins, flour enough to thicken.
—Mrs. C. W. Bolcum.

BLACK CAKE.

One cup molasses, $\frac{1}{4}$ cup brown sugar, $\frac{1}{4}$ cup shortening, part butter and lard will do. One-half cup hot water, 1 egg, 1 heaping teaspoon soda, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ teaspoon cinnamon, $1\frac{1}{2}$ cups flour. Bake in 2 layers. Filling: One-half cup chopped and seeded raisins. 1 tablespoon flour, $\frac{1}{2}$ cup sugar, 4 tablespoons water, boil altogether and spread between layers when cold.
—Maude Swanson.

LUNCHEON CAKE.

Cream together one cupful of brown sugar with one-half cupful of butter, then add one cupful of sour milk, one cup of chopped dates or raisins, one teaspoon of cloves, two and one-half cups of flour, one teaspoon soda. Bake slowly one hour.

—Bessie Bolcum.

CLOVE CAKE.

One cup sugar, 1 cup shortening, 1 cup sour milk, $2\frac{1}{2}$ cups flour, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon saleratus, 1 cup raisins. Sift flour, cinnamon, cloves, soda all together twice. Then stir raisins into flour.
—Mrs. C. W. Millen.

PLAIN CLOVE CAKE.

One cup dark brown sugar, scant half cup butter, one whole egg and the yolks of two, one small teaspoon of soda, one cup sour cream, one small teaspoon of cloves, one teaspoon of cinnamon sifted in with two heaping cups flour. Bake in a moderate oven.

—Fern Bell Johnson.

GOOD SOFT GINGER BREAD.

Half cup sugar, one cup molasses, half cup butter, one teaspoon each cinnamon, ginger, cloves; two teaspoons soda in a cup of boiling water, $2\frac{1}{2}$ cups flour; add two well-beaten eggs the last before baking.
—Mrs. C. E. Hurd.

GINGER BREAD.

One cup molasses, one egg, $\frac{1}{2}$ cup melted butter, half cup milk, one teaspoonful soda, one teaspoonful ginger, $2\frac{1}{2}$ cups flour; mix soda in a little warm water.
—N. G. A.

GOOD GINGER BREAD.

One and one-half cups molasses, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, one teaspoonful soda, one teaspoonful each of extract of cinnamon and ginger.
—Mrs. M. Whitney.

GINGERBREAD.

One cup molasses, 1 cup lard, $1\frac{1}{2}$ cups brown sugar, 1 egg, 2 teaspoons ginger; thicken very stiff with flour, then add 1 teaspoon soda stirred into $\frac{1}{2}$ cup boiling water.

—Maude Swanson.

GINGERBREAD.

One and one-half cup molasses, $\frac{1}{2}$ cup granulated sugar, $\frac{1}{2}$ cup butter, 1 cup boiling water, 2 teaspoons soda, $2\frac{1}{2}$ cups flour, 2 eggs, spices to taste. Beat eggs well and add lastly.
—Grace Finn.

GINGERBREAD.

Half a cup of sugar, half a cup of molasses, one-quarter of a cup of butter, half a cup of sour milk, one teaspoon of soda in milk, one and one-half cups of flour, a pinch of salt, one teaspoon of cinnamon, one-half teaspoon of ginger, one-half teaspoon of cloves, one egg. Bake in a moderately hot oven.

—Mrs. Geo. Bergland.

SOFT GINGER BREAD.

One-fourth cup of New Orleans molasses, $\frac{3}{4}$ cup of sugar, 1 scant cup of shortening; to one cup of boiling water, add one teaspoon of soda; 2 cups of flour; last of all, add one well beaten egg.

—Mrs. Anna Allen.

SPONGE GINGER BREAD.

Three eggs, 1 cup sugar, 1 cup molasses, 1 cup butter and lard, mixed, 1 cup sour milk, $3\frac{1}{2}$ cups flour, 1 pound seeded raisins, 2 teaspoons soda and 2 tablespoons ginger. Cream butter and sugar; add the eggs well beaten, then the sour milk, with half soda dissolved in it, then add the other half to the molasses, with ginger; stir until light, adding the flour and raisins, well floured, last. Bake in a moderately hot oven three-quarters of an hour.

—Mrs. Carrie Swanson.

SOFT MOLASSES GINGER BREAD.

One egg, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup meat fryings or lard; $\frac{3}{4}$ cup hot water in which dissolve 1 teaspoonful soda, 1 heaping teaspoonful ginger, flour enough to make right consistency, not too stiff.

—Mrs. C. Welch, Burlington, Ill.

MOLASSES CAKE.

Two cups molasses, 1 cup sugar, $\frac{1}{2}$ cup butter, 5 eggs, 5 cups of flour, $\frac{1}{2}$ teaspoon soda, little salt, 1 teaspoon cinnamon, 1 pound raisins, chopped, 1 teaspoon nutmeg.

—C. L. Burr.

*Sponge Cake**(good)*

$1\frac{1}{2}$ C. sifted cake flour

$\frac{1}{2}$ tsp. salt

3 tbsp. lemon juice

$2\frac{1}{4}$ tsp. grated lemon rind

7 or 8 egg yolks, well beaten

$1\frac{1}{2}$ C. sugar.

7 or 8 egg whites stiffly beaten.

1. Sift flour, measure; add salt, sift together twice.

2. Add lemon juice and rind to egg yolks; beat with rotary beater until thick and lemon colored. This will take about 5 min.

3. Add half of sugar to egg yolks gradually, beating constantly.

4. Gradually fold remaining sugar into egg whites, beaten stiff but not dry.
5. Fold in egg mixture. Gradually sift in flour, folding carefully but thoroughly.
6. Turn into ungreased tube pan. Bake in slow oven 325°F about 1 hour.

7. Take cake from oven; invert pan until cold.

Note: If desired decrease sugar to $1\frac{1}{2}$ cups, lemon juice to $1\frac{1}{2}$ tbsp. Increase grated lemon rind to $2\frac{3}{4}$ tsp.

add $\frac{1}{2}$ cup strained honey or syrup gradually to stiffly beaten egg whites in Step 4. beating well after each addition.

COOKIES AND CAKES

FRUIT DROP COOKIES.

One and one-half cups sugar, 1 cup shortening, 1 cup molasses, 2 eggs, 1 small cup hickory nut meats, 1 small cup chopped raisins, 1 small cup sweet milk, 1 teaspoonful soda, 2 teaspoonfuls baking powder, 4 cups flour, 1 pinch of salt. Drop with a teaspoon.

—Clara Smith.

DROP COOKIES.

One cup shortening, 2 cups sugar, 1 cup sweet milk, 2 eggs, 1 teaspoon soda, 2 teaspoons baking powder, grated rind of 1 lemon and 1 orange, 3½ cups flour, 1 teaspoon of lemon extract, 1 cup of raisins or currants, pinch of salt. Drop with teaspoon.

—Clara Smith.

NELLIE'S DROP COOKIES.

One cup shortening, 1½ cups sugar, 3 eggs, beaten separately, 3 cups flour, (1 cup nutmeats, ½ lb. raisins, chopped together.) 1 teaspoon cinnamon, small teaspoon salt, (teaspoon soda put in cup boiling water), beat the whites of eggs and put in last. Drop quite far apart.

—Mrs. I. Barber.

FRUIT COOKIES NO. 1.

One egg, 1 cup sugar, ½ cup shortening, ½ cup sweet milk. Vanilla flavor. Two teaspoons baking powder. Mix rather soft roll thin. Filling 1 cup raisins, chopped fine, 1 cup sugar, 1 cup cold water, 1 teaspoon flour in the sugar. Place first cookies in the pan, then ½ teaspoon of filling and spread around, then another cookie on top and pinch down and bake.

—Mrs. I. Barber.

FRUIT COOKIES.

Two cups granulated sugar, ¾ cup of butter, 1 cup sour cream. If sour milk is used, add little more butter. Two eggs, 1 rounded teaspoon soda and four cups of flour, or a little more. Add one large cupful of dates cut into small pieces and ½ cupful chopped almonds. Roll out, sprinkle with sugar, cut into medium sized cookies, and bake. For a change use large cupful of chopped raisins and ½ cupful walnut meats, chopped. The more the better, in either case.

—Mrs. C. A. Barber.

FRUIT COOKIES.

Two cups sugar, one cup butter, two cups chopped raisins, one cup chopped nut meats, three eggs, two tablespoons sour milk, one teaspoon soda, one-half teaspoonful each cinnamon, cloves and nutmeg, flour enough to roll. Bake in a moderate oven.

—Gertrude Bolcum.

CRUMB COOKIES.

Two cups brown sugar, 2 cups shortening (butter and lard), 3 eggs, 1 cup molasses, 2 teaspoons soda, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 cup hot water, 5 cups ground crumbs, 5 cups flour, 1 lb. raisins, 1 lb. English walnut meats. Drop in teaspoonful and bake slowly. (I save all cake, fried cake and cookies for crumbs. Will keep any length of time.) —Mrs. Carolyn Plummer.

MOLASSES COOKIES.

One cup molasses, 1 cup lard, 1 cup sugar, 2 eggs, ½ cup sour milk, 1 teaspoon soda, 1 teaspoon each of cinnamon and ginger, a pinch of salt. Flour to make a soft batter. —Mrs. Edna Kimble.

MOLASSES COOKIES.

Two cups of molasses, 1 cup of dark sugar, 1 cup of melted butter, 1 egg, 1 cup of buttermilk, 1 tablespoonful of ginger, 2 heaping teaspoonfuls of saleratus, one to be stirred in the molasses until it foams, and one to be dissolved in the buttermilk. Flour, in which has been sifted two teaspoonfuls of baking powder, enough to roll. Sprinkle with white sugar. Bake in a moderate oven. —V. P. Bell.

MOLASSES COOKIES.

One egg, 1 cup of molasses, 1 cup of shortening, 1 cup of boiling water, stirred in very slowly, 1 tablespoon of soda, 1 tablespoon of ginger, 1 teaspoon of cinnamon. Salt. Mix as soft with flour as you can handle, and drop in shallow pans. —Laura Woodman.

COOKIES WITH RAISIN FILLING.

For the filling mix three-quarters of a cup of sugar, one tablespoon of flour, one cup of ground seeded raisins, one cup of boiling water; cook until it thickens. For the cookies, beat one cup of sugar and one-half cup of butter, one beaten egg, one-half cup of sweet milk, three teaspoons of baking powder and flour to handle well. Roll very thin, cut in rounds. On one-half the rounds put a spoonful of the filling, cover with another round and in a quick oven. For a large family double the amounts given.

—Mrs. Wm. H. Parsons.

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LEMON COOKIES.

One-half cup butter, 1 cup sugar, 2 eggs, 2 tablespoons milk, 2 spoons baking powder, 2 cups of flour or enough to make a stiff dough, one teaspoon lemon extract. —Mrs. Geo. Bergland.

HERMITS.

Two cups of light brown sugar, 1 cup of butter or lard, 3 eggs, 2 tablespoons of sweet milk, 1 teaspoon each of soda, cloves, nutmeg and cinnamon, 1 large cup of raisins, chopped, flour enough to make very stiff. —Mrs. Theo. Fischer.

HERMIT COOKIES.

Three cups brown sugar, one and one-third cups lard, four eggs, two teaspoonfuls of soda dissolved in six tablespoonfuls of sweet milk, one and one-half cups currants, two teaspoonfuls cinnamon and nutmeg, one-half teaspoonful of cloves, a little salt. Mix stiff and roll about three-eighths of an inch thick; cut in any shape preferred. —Mrs. Claus Swanson.

CHOCOLATE COOKIES.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup milk, $1\frac{1}{2}$ cup flour, $\frac{1}{2}$ teaspoon soda (in milk) 1 beaten egg, 2 squares chocolate (melted). Drop by spoonfuls. Frosting for same: 1 cup sugar, 6 tablespoons water, butter size of an egg, 2 squares chocolate. When partly cold, beat in slowly the yolk of one egg.

—Mrs. Ingra Anderson, DeKalb.

FROSTED COOKIES.

One cup of molasses, 1 cup of sugar, $\frac{3}{4}$ cup of lard, 2 eggs, $\frac{1}{2}$ cup of sour cream, 2 teaspoonfuls of soda dissolved in the cream, a little salt, 1 teaspoonful of ginger and one of cinnamon, flour enough to roll out. Frosting: One cup of granulated sugar, white of one egg, 5 tablespoonfuls of water. Boil water and sugar until it spins a thread, then beat into the white of egg; flavor with extract of lemon. —Florence Mongerson.

RAISIN COOKIES.

One cup butter, two cups sugar, three eggs, three tablespoons milk, one teaspoon each of cloves, cinnamon, nutmeg and soda, one cup raisins, chopped fine. Flour enough to roll.

—Clara B. Anderson.

GINGER COOKIES.

One cup molasses, 1 cup sugar, 1 cup shortening, 1 teaspoon soda, 1 teaspoon ginger, 3 eggs. No other wetting is needed. Use flour to make dough that can be handled nicely on the board.

—Mrs. Jane Jackson.

GINGER COOKIES.

One cup butter, one cup sugar, two cups molasses, one cup cream, three teaspoons soda, three teaspoons ginger, flour to thick-en. Roll quite thick.

—Mrs. Charles Hammond.

GINGER COOKIES.

Two eggs, well beaten, 1 cup sugar, 1 cup lard or part butter, 1½ cups molasses, 1 tablespoon ginger, 1 teaspoon cinnamon, 1 tablespoon soda, dissolved in ½ cup boiling water; flour. Mix soft and bake in hot oven.

—Mrs. Ingra Anderson, DeKalb.

GINGER COOKIES.

One cup sugar, 1 cup shortening, 1 cup molasses, 3 eggs, 1 teaspoonful ginger, 1 teaspoonful cinnamon, 2 teaspoonfuls soda, a little salt. Flour enough to roll.

—Mrs. Smith.

GINGER COOKIES.

One cup sugar, one cup butter or lard, one cup sorghum, one tablespoon ginger, one and one-half teaspoons soda dissolved in three-fourths cup hot water, pinch of salt; mix just stiff enough to handle and bake in a quick oven.

—Miss Bessie Bolcum.

GINGER COOKIES.

One cup molasses, 1 cup of lard, 1 cup of sugar, 1 cup of sour cream or good sour milk, 1 tablespoon of ground ginger, 2 eggs, 3 teaspoons of soda. Flour to roll thick. Bake in quick oven. If sour milk is used, will not be so nice. Do not roll out too thin.

—Mrs. Fred Stevens.

GINGER SNAPS.

Two eggs, one-half cup butter, one-half cup lard, one cup molasses, two cups brown sugar, one-half tablespoon ginger, one tablespoon cinnamon, one tablespoon soda. Put all together (excepting the eggs and flour) and place over the fire until it reaches the boiling point. Beat the eggs well and add to the boiling mass. When cooled a little add the flour. Roll very thin and bake in a quick oven.

—Myrtle Bolcum.

OATMEAL MACAROONS.

One egg, one-half cup sugar, one-third tablespoon melted butter, one cup rolled oats, one-half teaspoon salt, one-fourth teaspoon vanilla, one teaspoon baking powder. Beat eggs, add sugar, etc. Drop a small teaspoonful three inches apart and bake until a light brown in a very slow oven.

—Clara B. Anderson.

DROP OAT MEAL COOKIES.

One cup sugar, 1 cup oatmeal, dry, 1 cup raisins, 1 cup nut-meats, if desired, 1 cup butter and lard (scant), 2 cups flour, ½ cup milk, 1 egg, 1 teaspoon soda (scant). Mix dry ingredients, rub in butter, add milk and egg. Put dough the size of a walnut in buttered pans, allowing room to spread, and bake slowly.

—Ella Sharp.

OAT MEAL CAKES.

One cup sugar, ¾ cup butter, 2 eggs, ¾ teaspoon soda, 2 cups flour, 2 cups rolled oats, 1 teaspoon cinnamon, 1 cup raisins, ¼ cup milk. Drop into pans.

—Mrs. C. W. Bolcum.

OATMEAL COOKIES.

Cream ¾ cup of cottolene or butter with 1 cup sugar. Add 2 well-beaten eggs. Sift ¾ teaspoon soda into 2 cups of flour, add this, also ½ teaspoon salt, 1 teaspoon cinnamon. Lastly add 2 cups of uncooked rolled oats, and 1 cup (scant) of chopped raisins, sprinkled with flour.

—Mrs. Fridolph Peterson, St. Charles.

OATMEAL COOKIES.

One cup of sugar, 1 cup of butter, ½ cup of sour milk, 2 eggs, beaten separately, 1 teaspoon soda, in flour, 2 cups of flour, 2 cups of oatmeal, 1 cup of chopped raisins. These need not be rolled, as they may be "dropped" in small spoonfuls on greased tins, and flattened out a little.

—Mrs. C. A. Barber.

OATMEAL COOKIES.

Two eggs, 1 cup of sugar, ¾ of a cup of butter and lard mixed, 8 tablespoons of sour milk, pinch of salt, 1 teaspoon of cinnamon, 1 good teaspoon of soda, 1 cup of raisins, 1 cup of flour, 2 cups of whole rolled oats, or oatmeal. Drop a teaspoonful at a time into well greased pan. These are very good.

—Mrs. Fred Stevens.

OATMEAL COOKIES.

Cream together: One cup sugar, ½ cup lard or butter. Add 2 eggs, 3 tablespoons sour milk, 1 small teaspoon soda, 1 cup chopped raisins, 1 cup dry oat-meal, 1 teaspoon cinnamon, ½ teaspoon cloves, 2 cups flour. Dredge raisins with flour. Drop by teaspoonful on greased pans. Do not roll.

—Lottie S. Brown.

OATMEAL COOKIES.

Cream one cup of butter with two cups of sugar, add two well beaten eggs, one cup of sour milk, three cups of flour sifted with a teaspoonful of soda, three cups of oatmeal, a teaspoonful each of cinnamon and salt, and a cup of raisins well dredged with flour. Mix well, as this dough sticks badly; put an abundance of flour on the board and rolling pin.

—Mrs. Wm. H. Parsons.

OATMEAL COOKIES.

Three eggs, 1 cup of brown sugar, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon of salt, $\frac{3}{4}$ cup of shortening, $\frac{3}{4}$ cup of raisins, 1 teaspoon soda with two teaspoonsful of water to dissolve it, 2 cups of oatmeal, 2 cups of flour. Put a handful of oatmeal on your bread board, then take up spoonful of dough, about the size of a walnut and drop it in the oatmeal. Roll it around so it is covered with flakes of oatmeal, then take it up in the hands and pat slightly; Leave them rather thick. Place far apart in greased pan and bake.

—Flossie B. Austin.

OATMEAL COOKIES.

Two cups oatmeal, 2 cups flour, 1 cup butter or lard, 1 cup raisins, chopped or ground, 1 cup sugar, 2 eggs, $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon, $\frac{3}{4}$ teaspoon soda (dissolved in a very little water). Stir all together and roll out to the usual thickness. Cut out and bake.

—Mrs. Geo. Bergland.

OATMEAL COOKIES.

One cup sugar, $\frac{2}{3}$ cup of butter, $\frac{1}{2}$ cup of sour milk, 2 cups of oatmeal, ground, $2\frac{1}{4}$ cups of flour, 1 cup of raisins, or less will do, 1 egg, 1 teaspoon of soda, 1 teaspoon of vanilla.

—Mrs. C. J. Waterhouse.

OATMEAL COOKIES.

Cream $\frac{3}{4}$ of a cup of butter with 1 cup of sugar, add 2 well beaten eggs, 1 teaspoon of cinnamon, $\frac{1}{4}$ teaspoon of salt, 5 table-spoonfuls of sweet milk, 2 cups each of oatmeal and flour, an even teaspoon of soda, sifted with the flour. Mix all together, and drop from spoon on well greased tins.

—Mrs. E. R. Allen.

OATMEAL COOKIES—CRISP.

One cup butter, 1 cup sugar, pinch salt, 7 tablespoons sweet milk, 2 cups oatmeal, 2 cups flour; add to flour 1 teaspoon soda, 1 cup raisins, 1 cup nutmeats, peanuts are fine. Take piece dough size of walnut and press on pan just as thin as possible, and bake.

—Zella Johnson.

OATMEAL DROP COOKIES.

Two eggs, $1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of sweet milk, 1 cup of butter, 2 cups of flour, 3 cups of oatmeal, 1 cup raisins or English currants, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cloves and cinnamon, $\frac{1}{2}$ cup of hickory nut meats. Drop in pans.

—M. Ellsworth.

PEANUT COOKIES.

One-fourth cup sugar, 2 level tablespoons butter, 1 egg, $\frac{1}{4}$ teaspoon salt, 2 tablespoons milk, $\frac{1}{2}$ cup flour, into which has been sifted one teaspoon baking powder, $\frac{1}{2}$ tea-cup chopped peanuts, 1 teaspoon lemon juice. Stir all together well, drop in small pieces on buttered tins, put a half peanut on each and bake.

—Mrs. Geo. Bergland.

LAZY COOKIES.

One cup of sugar, 2 eggs, 1 cup of shortening, $\frac{2}{3}$ cup of molasses, 1 cup of English currants, 1 teaspoonful of ginger, $\frac{1}{2}$ teaspoonful of cinnamon, 1 heaping teaspoonful of soda, $\frac{2}{3}$ cup of boiling water, $3\frac{1}{2}$ cups of flour. Drop from teaspoon and bake.

—M. Ellsworth.

DROP HONEY CAKES—Or Molasses Cookies.

Three eggs, one and one-half cups of brown sugar, one cup of molasses, one heaping cup of lard, one tablespoon of vanilla, one cup of boiling water, pinch of salt, five cups of unsifted flour, one tablespoon of soda.

—Pearl Webb.

MOLASSES COOKIES.

Two cups, N. O. molasses, 1 cup sugar; boil for a few minutes; 1 teaspoon cinnamon, 2 teaspoons ginger, 2 teaspoons soda, a little salt, 3 eggs, and sufficient flour to make a dough.

—Mrs. Fridolph Peterson, St. Charles.

SUGAR COOKIES—With Sour Cream.

One cup of sugar, 1 cup of sour cream, 1 egg, a pinch of salt, $\frac{1}{4}$ teaspoonful of soda, 1 teaspoonful of baking powder, flavor to suit taste, and add enough flour to roll out.

—Florence Mongerson.

SOUR CREAM COOKIES.

Two eggs, whites beaten separate, 1 cup sugar, $\frac{1}{2}$ cup lard, 3 cups of flour, 1 cup sour cream, 1 level teaspoon of soda and 1 teaspoon of baking powder. Mix soda with half of the cream, and if needed add more flour on the kneading board. Don't roll too thick or thin. Bake until a nice brown.

—Mrs. A. G. Larson.

EGGLESS COOKIES.

Two cups of sugar, 1 cup of butter, 1 cup of sweet milk, $\frac{1}{2}$ teaspoon soda. Use any flavor you like; flour enough to roll. These are very nice.

—Mrs. Peter Pierson.

SWEDE COOKIES.

1½ cups of sugar, 2 tablespoons of butter, 4 or 5 eggs, ½ teaspoon baking powder, flavoring, flour. When ready to bake, roll in sugar.

—Mrs. John Swanson.

SOUR CREAM COOKIES.

One cup sour cream, 2 teaspoonfuls soda (just level), let stand until you get the mixture ready; 2 cups sugar, 1 cup butter, 3 eggs, then put in your cream and 2 level teaspoonfuls cream tartar in flour; mix soft.

—Mrs. Lenora Renton, Plano, Ill.

OLD FASHIONED SUGAR COOKIES.

One-half cup of lard, ½ cup of butter, 3 cups of sugar, 3 eggs, 1 cupful buttermilk, 1 level teaspoon soda, ½ nutmeg, grated, pinch of salt. Beat eggs and sugar together, melt lard and butter and add with the nutmeg and salt; add milk, sift soda with two cupfuls flour; add eggs, sugar, butter, nutmeg; add more flour on the kneading board; cut out ¼ of an inch thick; press a raisin in the center; cover with sugar. Bake a delicate brown. —Mrs. A. V. Larson.

SUGAR COOKIES.

Two cups of sugar, one cup of melted butter, two eggs, one cup of sour cream, one teaspoonful of soda, flour, in which has been sifted two teaspoonfuls of baking powder, enough to roll thin. Bake in a quick oven.

—V. P. Bell.

WHITE COOKIES.

Two eggs, beat well, 1½ cups sugar, 1 cup butter; cream all the above; ½ teaspoon soda in ½ cup of sweet milk, 2 teaspoons of baking powder in three cups of flour; flavor with lemon. Do not mix very hard.

—Mrs. Anna Allen.

FROSTED CREAMS.

One cup sugar, 1 cup shortening, 1 cup molasses, 1 cup sour milk, 1 teaspoon cinnamon, ½ teaspoon ginger, 1 teaspoon soda, dissolved in part of the milk. About 7 cups of flour, or as stiff as can be stirred. This must not be handled, simply laid on board half at a time, rolled into a square and cut in squares, none being worked over. This should be stirred up the night before and let stand until morning.

—Mrs. John Chaffee.

FROSTED CREAMS.

Two cups of New Orleans molasses, 1 cup of sugar, 1 cup of shortening, 2 teaspoons of soda in 1 cup of boiling water. Mix to roll. Frosting: 2 teacups of sugar, 1 teacup of milk; cook until thick; flavor and spread while hot.

—Mrs. Anna Allen.

FROSTED CREAMS.

One cup lard, 1 cup molasses, 1 cup sugar; put on stove to boil, then set off to cool. Then add: 2 eggs, ⅔ cup warm water, 1 teaspoon soda, 2 teaspoons cinnamon, 2 teaspoons ginger, four scant cups flour. Put in pans to bake, then partly cool and cut in squares. Frosting for them: One-half pound powdered sugar, one teaspoon butter. Mix with very little hot water. Spread while warm.

—Mrs. Myron Corron.

FROSTED CREAMS.

One and one-half cups sugar and 1 heaping cup lard, creamed together; add 3 well beaten eggs, 1 cup molasses, 1 tablespoon vanilla, ½ teaspoon salt, 1 level tablespoon soda dissolved in 1 cup hot water, 5 cups unsifted flour. Drop by spoonfuls in well greased dripping pan. For frosting: Boil 1 cup sugar, 4 tablespoons cold water until it hairs, pour over the stiffly beaten white of an egg, beat until cold, then spread on cakes.

—Mrs. Edna Kimble.

FROSTED CREAMS.

One-half cup sugar, 1 cup lard, 2 eggs, 1 cup molasses, ½ cup boiling water, 2 level teaspoons soda, 1 teaspoon ginger, 2 of cinnamon, 1 tablespoon vanilla, 3 heaping cups flour. When baked, frost with confectioners' sugar. A good cookie recipe.

—Mrs. Daniel McDonald.

FROSTED CREAMS.

Nine tablespoons of water and 6 tablespoons of lard; put in teacup and fill the cup with molasses and 2 more teacups of molasses; yolks of 2 eggs, 1 teaspoon ginger, 2 teaspoons soda. Use flour enough to make dough about as stiff as you can stir with spoon; grease dripping pan; put some of the dough in, and with case knife spread about ¼ inch thick and bake. When baked, turn sheets out upside down on table to cool. When all are baked, prepare the following frosting: 2 teacups of granulated sugar, ½ teacup of water. Cook until it will just spin a hair, then beat slowly into the stiffly beaten whites of eggs. Beat until cool and then spread over the sheets of ginger bread and cut in squares, or as desired.

—Flossie B. Austin.

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LEMON PUFF.

Four eggs, 4 tablespoonfuls sugar, 1 lemon, 2 tablespoonfuls boiling water. Beat yolks of eggs smoothly with two tablespoons sugar. Stir in juice and grated rind of lemon. Add the 2 table-spoons of boiling water; cook in double boiler, stirring until like cream. Beat whites of eggs stiff and add the remaining 2 table-spoons of sugar. Beat three-fourths of this into the hot mixture and serve cold with the remaining white on top in dots.

—Zoe Melville Bolcum.

CREAM PUFFS.

One cup of hot water, $\frac{1}{2}$ cup of butter, 1 cup sifted flour, 3 eggs; boil water and butter together, and while boiling add the dry flour; take from the stove and stir to a smooth paste. When cool add unbeaten eggs. Stir 5 minutes; drop in tablespoonfuls on buttered tins; bake 25 minutes in quick oven. Do not open oven door while baking. This makes 12 puffs. Cut hole in top and fill with whipped cream or custard cream.

—Mrs. A. J. Erickson.

CREAM PUFFS.

Add one-half cup of butter to 1 cup of hot water, and while boiling stir in 1 cup of flour. When cool stir in 3 eggs, one at a time, without previous beating. Drop in spoonfuls on buttered tins, and bake in a moderate oven till a light brown. When done each will be hollow. Fill with whipped cream. This amount makes 18 puffs.

—Mrs. Harriet Heath.

CREAM PUFFS.

Melt one-half cup butter in 1 cup hot water, and while boiling beat in 1 cup flour; then take off the stove and cool. When cool stir in 3 eggs, one at a time without beating. Bake in greased muffin pans about 25 minutes. When done, cut apart and fill with custard. Custard: 1 teacup milk, 1 egg, 3 tablespoon sugar, 1 heaping tablespoon flour, boil until it thickens, then flavor.

—Zella Johnson.

CREAM PUFFS.

Boil for a moment two ounces of butter in half a pint of water. Add hastily half a pint of flour. Beat until smooth and thick. Take from the fire and when cool beat in 1 egg; beat until smooth; add another egg and beat again and so continue until four eggs have been added. Drop in pans and bake.

—M. Ellsworth.

CREAM PUFFS.

Boil together for three minutes, one cup of boiling water, half cup butter and one cup flour. When cold stir in, one at a time, three eggs not beaten. Drop on greased pans and bake in a very slow oven thirty minutes. When cool, cut slit in side and put in any filling you desire. The following is good: Beat one egg and a half cup of sugar together, add one-quarter cup of flour, wet with a little milk, and stir this mixture into one-half pint of boiling milk until thick; flavor to taste.

—Mrs. Wm. H. Parsons.

FUDGE CAKES.

One-half cup butter, $1\frac{1}{4}$ cups brown sugar, $\frac{1}{2}$ cup sweet milk, 1 egg. One square Baker's chocolate (unsweetened) melted, $\frac{1}{2}$ cupful English walnuts, chopped, 1 cup raisins, chopped, teaspoon soda, 2 cups flour. Bake in "patty pans" or muffin iron. Nice for school lunch.

—Mrs. C. A. Barber.

GINGER DROP CAKES.

Two cups molasses, 1 cup lard, $\frac{1}{2}$ cup boiling water poured on a dessertspoonful of soda, 1 egg, 1 teaspoonful of ginger, $\frac{1}{2}$ teaspoon of cloves, 1 teaspoon of salt; put in quite a lot of flour before pouring in boiling water; stir it quite stiff and drop in spoonfuls in a dripping pan.

—Mrs. Dantel Whitney.

DROP CAKES.

One and one-half cups sugar, 2 tablespoons butter, $\frac{1}{2}$ cup sweet milk, 3 cups flour, 2 teaspoons baking powder, 2 teaspoons vanilla. Drop on tins; sprinkle with sugar and bake.

—C. L. Burr.

OLD FASHIONED DROP CAKE.

Half a cup of sugar, half a cup of molasses, half a cup of butter and lard mixed, or drippings. Half a cup of hot water, two eggs, one teaspoonful of lemon, one of ginger, one and one-half teaspoons of soda, and two and one-half cups of flour. Mix them and let them stand one-half hour before baking, then drop the mixture on buttered tins and bake in a hot oven.

—Mrs. Geo. Bergland.

JUMBLES.

One-half cup butter, 1 cup sugar, 2 cups flour, $\frac{1}{2}$ cup milk, $\frac{3}{4}$ cup pecans or walnuts, 1 egg, 1 teaspoon baking powder, pinch of salt. Beat together sugar and butter; add the well-beaten egg, then flour, salt and baking powder sifted together. Add milk gradually so as to prevent mixture becoming too dry. Add nuts. Mix well and drop in spoonfuls on greased tin, a little distance apart. Bake in quick oven about 10 minutes.

—Mrs. V. R. Lind, Rockford.

JUMBLES.

One cup sugar, 1 cup butter, four eggs, two teaspoonfuls baking powder, flour enough to roll out; cut with jumble cutter; sprinkle with sugar.

—Mrs. V. R. Lind, Rockford.

SUNSHINE CAKE.

Six large or 7 small eggs, add a pinch of salt and beat 5 minutes; add 1 cup sugar and beat 30 minutes; add lastly 1 cup flour into which has been sifted $\frac{1}{2}$ teaspoon cream tartar. Bake 1 hour.

—Mrs. Peter Swanson.

BUSH CAKES.

Three eggs, 1 cup sugar, butter the size of an egg, two cupfuls flour, $1\frac{1}{2}$ tablespoonfuls baking powder; raisins or currants on the top of each cake.

—Mrs. Sullivan.

HICKORY NUT JUMBLES.

One cup sugar, $\frac{1}{2}$ cup butter, two eggs, $\frac{1}{2}$ cup milk, two teaspoonfuls baking powder, one cup hickory-nut meats, flour to make a stiff batter. Bake in gem pans or dripping pans, dropping spoonful at a time.

—Carrie Peterson.

SUGAR COOKIES.

Two cups sugar, one cup butter, two eggs, one cup scur cream, one teaspoonful of soda and nutmeg.

—Mrs. D. E. Wright.

CREAM COOKIES.

One cup sugar, one cup butter, one cup sour cream, one teaspoonful soda, a pinch of salt, flour to roll nicely.

—Mrs. Lessie Millen.

SUGAR COOKIES.

Three eggs, two cups sugar, one cup sour cream, one cup butter, one teaspoonful soda; use just enough flour to roll nicely.

—Matie A. Chaffee.

SUGAR COOKIES.

Two cups sugar, one cup butter, one cup sour cream, one teaspoonful soda, two eggs; mixed just thick enough to roll nicely.

—N. G. Anderson.

SUGAR COOKIES.

Two cups sugar, $\frac{3}{8}$ cup butter, one cup sour cream, one teaspoonful saleratus, and flour enough to roll nicely. Flavor to taste.

—Mrs. Robt. Garfield.

COOKIES.

Two cups sugar, one cup butter, one cup sour milk, three eggs, well beaten; one teaspoonful soda. Do not knead too stiff. Bake in quick oven.

—Mrs. C. W. Millen.

ALMOND DROPS.

Six eggs, one pound sugar, $\frac{1}{2}$ pound butter, one quart flour, two teaspoonfuls baking powder, one cup cream, one teaspoonful extract almond; drop from spoon on buttered paper. —Mrs. M. W.

COOKIES.

One cup sour cream, one cup butter, two cups sugar, two eggs, $\frac{1}{2}$ nutmeg, or any flavoring desired; flour enough to roll soft; sprinkle sugar on top and bake in hot oven. —H. E. Lathrop.

MOLASSES COOKIES.

Two cups dark molasses, one cup sugar, $\frac{3}{8}$ cup melted shortening, one egg, one cup hot water or buttermilk, one tablespoonful ginger, one tablespoonful soda, flour enough to make them light.

—Mrs. D. W. Stevens.

MOLASSES COOKIES.

One cupful molasses, one cup brown sugar, one cup buttermilk, one cup shortening, one tablespoonful ginger and one of saleratus, flour enough to roll. Bake in a quick oven.

—N. G. Anderson.

GINGER COOKIES.

One cup each lard, sugar and molasses, heated to boiling; when cool add four tablespoonfuls sour milk, one teaspoonful ginger, one of soda; add sufficient flour to roll thin. —Mrs. Emma Harvey.

MOLASSES COOKIES—Without Shortening.

Two cups molasses, one cup brown sugar; boil hard for two minutes, then remove from the stove and add four tablespoonfuls vinegar; let cool, then add one well beaten egg (two if you have plenty) and four teaspoonfuls soda dissolved in a little hot water; two tablespoonfuls ginger and flour enough to roll. If by boiling too much these should become too hard and brittle, they may be rendered a little more flexible by putting a plateful in the bread box for a few hours before eating.

—Jennie Garfield.

GINGER COOKIES.

One cup sugar, two cups molasses, $\frac{3}{8}$ cup butter, one cup sour milk, one heaping teaspoon ginger and one of soda, one egg.

—Mrs. M. Whitney.

MOLASSES COOKIES.

Two cups molasses, one cup sugar, $\frac{3}{8}$ cup shortening, one egg, one cup hot water or buttermilk, (buttermilk much preferable) one scant tablespoonful ginger, one heaping tablespoon soda, a little cinnamon, enough flour to keep them light.

—Mrs. Robt. M. Garfield.

GINGER DROPS.

One cup butter, $\frac{1}{2}$ cup sugar, one cup syrup or molasses, one egg, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ teaspoonful ginger, cinnamon, one teaspoonful soda, and three heaping cups flour. Drop with a ladle spoon on buttered tins. These are very nice. Fresh meat drippings may be substituted wholly, or in part, for the butter and then a little salt should be added.

—Mrs. Mary V. Barber.

DROP GINGER CAKES.

One cup molasses, one cup sour cream, $\frac{1}{2}$ cup of sugar, one egg, one teaspoonful ginger, $\frac{1}{2}$ teaspoonful salt, three rounded cups flour; drop in spoonful in shallow pans. Bake quickly. One teaspoonful soda should be used.

—N. G. Anderson.

GINGER DROPS.

One cup sugar, one cup molasses, one cup shortening, one cup hot water, one teaspoon soda, $1\frac{1}{2}$ teaspoonfuls ginger, flour for a stiff batter and bake quickly, after dropping the batter in small quantities in a dripping pan and sprinkling with sugar.

—Mrs. Robt. Garfield.

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LITTLE "GROCERY" GINGER SNAPS.

One cup sugar, one cup molasses, one cup butter or meat fryings, one teaspoonful soda, one teaspoonful ginger; stir stiff with flour, pinch off in small pieces and roll up like marbles; leave room in the tins to spread.
 —J. E. G.

GINGER SNAPS.

One pint molasses, $\frac{1}{2}$ cup water; boil together fifteen minutes; while boiling add one cup butter or drippings, one tablespoonful ginger; when cool add two teaspoonfuls soda, and flour enough to roll; roll very thin and bake quickly.
 —Nettie Anderson.

GINGER SNAPS.

One cup each sugar, molasses and shortening, put it on the stove and let it just boil up, then add a tablespoonful soda in about $\frac{1}{2}$ cup hot water, and pour into the part that has boiled, then sprinkle a tablespoonful ginger in a little salt and pepper and roll very thin. Use your own judgment as to the amount of flour.
 —Mrs. Merritt Whitney.

GINGER SNAPS.

One cup molasses; let come to a boil and add one teaspoon soda when cool; mix well together $\frac{3}{4}$ cup sugar and one cup butter and two eggs; then add your molasses, two tablespoonfuls water, two of ginger, cinnamon and allspice; six cups flour; roll thin and bake quickly.
 —Mrs. Hattie Lathrop.

Mrs. Du Casset Cookies

4 eggs - 2 cups sugar.
2 cups flour - 2 tsp. Baking Powder.
1 cup hot milk - 1 tsp. vanilla
Icing: - 1 lb. powdered sugar.
hot milk & lump butter -
roll in ground peanuts.

PUDDINGS

DANISH PUDDING.

One teacupful tapioca soaked over night in three pints of cold water, with a pinch of salt added. In the morning cook until clear, add half cup sugar, half a pint syrup of fruit (left over from canned fruit). Strawberry, raspberry or pineapple juice is fine, or fruit with the juice. Pour into molds to cool. To be eaten with sweetened cream.

—Carrie Peterson.

TAPIOCA PUDDING.

One cup tapioca, $1\frac{1}{2}$ pints water, and about six good-sized (tart) apples; a little salt. Directions: Soak tapioca over night in water, pare and slice the apples; then put a layer of tapioca in the bottom of the pudding dish; next a layer of apples; continue to fill the dish and be sure to have a layer of tapioca on top; bake from thirty minutes to an hour. To be eaten with sugar and cream.

—N. G. Anderson.

SNOW PUDDING.

Dressing: $\frac{1}{2}$ cup sugar and one pint of milk thickened with yolks of two eggs and a tablespoonful of corn starch; flavor and cook without boiling; when cool, dish out and add to each dish two or three spoons of the snow. Snow: Let one pint of water and a half cup sugar come to a boil, then add two tablespoons corn starch dissolved in a little water, then add the stiffly beaten whites of two eggs.

—Mrs. J. A. G.

SNOW PUDDING AND PRINCESS PUDDING.

First the snow: Soak one package Plymouth Rock gelatine half an hour in two cups cold water, and stir until it is dissolved; add two cups of sugar (or sweeten to taste) and set it aside until it begins to thicken; beat whites of six eggs to strong froth, then set bowl in dish of cracked ice and beat gelatine into eggs to stiff froth that does not separate on standing; then place in cool place to harden. Use a little lemon essence in the snow, if preferred. Second, the sauce: Beat the yolks of the six eggs with a cup of sugar and two teaspoonfuls corn starch; scald one quart milk, turn onto eggs, strain, and heat until it thickens, stirring all the time; add vanilla and pinch of salt, and let cool. Pour it over hardened snow, or serve the snow in glass dishes, pouring sauce around it.

—Mrs. Merritt Whitney.

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SPONGE PUDDING.

One pint scalded milk, four even tablespoonfuls flour, three even tablespoonfuls sugar; let cool and then add a piece of butter the size of an egg; add six eggs, beaten separately; set the pudding dish into a tin of water when baking; bake half an hour or more; to be eaten while warm, with sauce.

—Mrs. Sullivan.

BURNSIDE PUDDING.

One quart milk, heated; when boiling stir in five tablespoons flour, mixed with portion of milk before heating; boil three minutes, then add four well beaten eggs; pour into a dish and cover with one cup granulated sugar; flavor with lemon.

—Mrs. A. Burr.

SUET PUDDING NO. 1.

One cup suet, chopped fine; one cup molasses, heat the molasses and stir in a teaspoonful saleratus, one cup sweet milk, four cups flour, one cup raisins, a little salt; steam three hours.

—Joie Barber.

SUET PUDDING NO. 2.

One cupful each molasses, chopped suet, sweet milk; four cupfuls flour, one teaspoonful saleratus, one cup raisins; steam three hours. Sauce: Two tablespoonfuls flour, two of sugar, a little salt, butter size of a hickory nut; boil in water enough to thin to the right consistency.

—Mrs. Emma White.

SUET PUDDING NO. 3.

Take one cup suet, chopped fine; one cupful raisins, chopped; one cupful each syrup and sour milk, $\frac{1}{2}$ cup English currants, two even teaspoonfuls soda; mix suet, raisins and currants into the syrup, then add the sour milk; next the soda, pulverized and mixed with a handful dry flour; stir until it begins to foam, then add enough to form a stiff batter; steam $1\frac{1}{2}$ hours. For a large family double the quantity and steam two hours; serve with hot sauce. Sauce: Sugar one cupful, flour two teaspoons, lemon or vanilla; wet with cold water, then turn onto it one pint boiling water and let boil. The juice of $\frac{1}{2}$ lemon is good if sour sauce is desired.

—Mrs. C. E. Hurd.

SUET PUDDING NO. 4.

One cupful suet, chopped fine; one cupful molasses, one cupful sour milk (or sweet milk and baking powder) $3\frac{1}{2}$ cups flour, one cup fruit, one teaspoonful soda, one teaspoonful each cinnamon, cloves and allspice; steam three hours and serve with a sour sauce.

—Mrs. J. A. Garfield.

BREAD PUDDING.

One pint bread crumbs, one cup each cold water, molasses, flour and raisins (seeded), one teaspoonful soda, a piece of butter; steam two hours.
—Matie Chaffee.

LEMON RICE.

Take $\frac{3}{4}$ cup rice, four cupfuls milk, yolks of three eggs, grated rind of one lemon, $\frac{1}{2}$ cup sugar, and a little salt; steam or bake (steaming is preferable) for about two hours, stirring occasionally; when done beat the whites of the eggs, add to them nearly one cupful sugar and the juice of one lemon. Spread frosting over the cupful sugar and the juice of one lemon. Spread this frosting over the rice and brown lightly in the oven. A very nice dessert.
—Mrs. C. A. B.

LEMON RICE.

(Old Recipe Corrected.)

Put one-half cup of rice and 4 cups of milk into a basin in the steamer. When rice is soft, which will take about $1\frac{1}{2}$ hours, add $\frac{1}{2}$ cup of sugar, yolks of three eggs, the grated rind of one lemon and a little salt. Let cook a few minutes, then cover with the following frosting and brown lightly in the oven: The beaten whites of 3 eggs, $\frac{3}{4}$ cups sugar, and the juice of one large or two small lemons.
—Mrs. C. A. Barber.

RICE PUDDING.

One cup rice boiled, two cups sugar, two eggs, butter the size of an egg, two quarts milk, $1\frac{1}{2}$ cups raisins, and a little nutmeg.
—Mrs. Carpenter.

COTTAGE PUDDING NO. 1.

One cup sugar, three tablespoons butter, one egg, one cup sweet milk, two teaspoons baking powder; flour enough to make as thick as common cake batter; flavor to taste.
—Lottie Stevens.

COTTAGE PUDDING NO. 2.

Three-fourths cup sugar, an egg, two tablespoons melted butter, one cup milk, a little salt, two full cups flour, two teaspoons baking powder; bake half an hour in a shallow pan, cut into squares and serve with any desired sauce or pudding gravy.
—Mrs. Robt. Garfield.

COTTAGE PUDDING NO. 3.

One cup sugar, one cup sour cream, two cups flour, one teaspoon soda, two eggs, and one cup raisins; bake in a long cake tin. Lemon sauce: Boiling water, two cups; sugar, one-half cup; thicken with one heaping tablespoon cornstarch; butter, one tablespoon; remove from the stove and add the grated rind and juice of one lemon.
—N. G. Anderson.

COTTAGE PUDDING NO. 4.

Two eggs, one cup sugar, butter the size of a walnut, one-half cup milk, $1\frac{1}{2}$ cups flour, two tablespoons baking powder steam until nearly done, then bake; serve with a sauce.
—J. E. G.

COTTAGE PUDDING NO. 5.

One cup milk, two eggs, one cup sugar, two cups flour, one tablespoon melted butter, two tablespoons baking powder. Sauce for same: Two tablespoons butter, one tablespoon flour, four tablespoons sugar, one-half pint boiling water; stir to a cream the butter, flour and sugar, add the water; put on the stove and stir until thick; flavor to taste.
—Mrs. Merritt Whitney.

SAGO PUDDING.

Soak four tablespoons sago in a little water over night; in the morning heat a quart milk (not boil); while still hot pour it over the sago and salt a little, when cool add $\frac{1}{2}$ cup sugar, one egg and the yolks of two, well beaten; flavor with lemon extract and bake; when done beat the whites of the two eggs and add two or three tablespoons sugar, spread upon the top and return to the oven to brown.
—N. G. Anderson.

SAGO PUDDING.

Take fruit of any kind and boil the juice out; then strain and take a quart fruit juice and $\frac{1}{2}$ cup sago and boil until the sago is done. (When it is done it will be clear.) Serve with cream and sugar.
—Mrs. Merritt Whitney.

DELICIOUS STRAWBERRY PUDDING.

For a good sized pudding make a plain blanc mange, using four cups milk, half cup sugar, pinch salt, and four rather small tablespoons corn starch (wet in milk.) Move to back of stove and beat in gradually the beaten whites (do not beat very stiff) of two or three eggs; and before turning out in a dish stir in $1\frac{1}{2}$ or two cups medium sized strawberries. Set away to cool. Serve with whipped cream, sweetened a little, and flavored with half a cup of mashed strawberries.
—Mrs. C. A. Barber.

STEAMED GRAHAM PUDDING.

Two cups sour milk, one cup molasses, one teaspoon soda, one teaspoon salt, two cups seeded raisins, graham flour to make rather stiff batter; place in buttered dish and steam three hours. Serve with sweetened cream.

—Mrs. C. E. Hurd.

GRAHAM PUDDING.

One teaspoon soda dissolved in one cup milk; half cup molasses, one cup raisins, one teaspoon salt, $1\frac{1}{2}$ cups graham flour, sifted to make light; return the whole mixture. Beat well and steam two hours in a 2-quart basin. Golden sauce: One-third cup butter and one cup sugar, well beaten together; three eggs beaten separately. Set in pan of boiling water, and stir constantly for five minutes.

—Mrs. Sullivan.

GRAHAM PUDDING.

One cup molasses, 1 egg, small cup sugar, 1 cup milk, 2 cups graham flour, unsifted, 1 cup of raisins, 1 teaspoon of cinnamon and cloves, 1 teaspoon of baking soda; steam two hours; serve with drawn butter or any pudding sauce. Sometimes I add two tablespoons of lard or $\frac{1}{2}$ to $\frac{3}{4}$ cup of chopped suet.

—Mrs. Fred Stevens.

GRAHAM PUDDING.

One tablespoon melted butter, $\frac{3}{4}$ cup of sugar, one egg, 1 cup molasses, 1 cup sweet milk, 1 cup chopped raisins, 1 teaspoon each of soda, cinnamon and cloves, two cups graham flour; beat mixture well and steam 2 hours. Sauce for pudding: 1 cup sugar and 1 tablespoon flour, mixed, add $\frac{1}{4}$ cup butter, juice and rind of 1 lemon and 2 cups boiling water. Boil 5 minutes. Put lumps of soda size of a pea in bottom of bowl, then turn in sauce and serve.

—Mrs. Edna Kimble.

DATE PUDDING.

One cup sour cream, half cup sugar and molasses—about half and half—one teaspoon soda, spice to taste, large cup dates, cut up; stir moderately stiff with graham flour, and steam two hours. Serve with sweet cream or sour sauce. (If one has not the sour cream, use sour milk and tablespoon butter instead.)

—Mrs. C. A. Barber.

DATE PUDDING.

One cup sifted graham flour, 1 cup granulated sugar, 1 quart boiling water, 1 teaspoon salt. Boil in double boiler about $1\frac{1}{2}$ hours. Stone and chop 1 pound of dates and stir in the mixture about half an hour before taking up. Put 1 cup of chopped nut meats in just before taking up. Serve cold with whipped cream.

—Flossie B. Austin.

ORANGE PUDDING.

Peel and slice four large oranges, lay in dish, sprinkle over one cup sugar; three egg yolks beaten, half cup sugar, two tablespoons corn starch, one quart boiling milk, thickened with the corn starch and let boil; when a little cool pour it over oranges. Beat the whites of the eggs, sweeten, spread over the top and brown a little.

—Mrs. H. Theo Fischer.

ORANGE PUDDING.

Three good sized oranges, cut up and turn 1 cup sugar over them; then take the yolks of 3 eggs, 1 pint of milk, 1 tablespoon cornstarch; cook till done in double boiler. When cool turn over the orange. Whip the whites of the three eggs, 1 teaspoon sugar, put on top and brown in oven.

—Mrs. I. Barber.

CHOCOLATE PUDDING.

One quart milk, two eggs, three tablespoons flour, half cup sugar, $\frac{1}{4}$ cake Baker's chocolate; heat milk and chocolate well together; beat eggs, sugar and flour with a little cold milk; add to the milk and chocolate; let it come to a boil and flavor with vanilla; serve cold with sauce or cream.

—Mrs. Merritt Whitney.

STEAMED PUDDING.

One cup sugar, one-third cup butter, one cup sour milk, one-half cup molasses, one cup raisins, spices to taste, one-half teaspoon soda, and flour to make as thick as cake batter; steam $1\frac{1}{2}$ hours and serve with the following pudding sauce, which is a good sauce for my recipe of Cottage Pudding. Sauce: Mix together one tablespoon butter, one-half cup sugar and two tablespoons flour, with a pinch of salt; pour this mixture into enough boiling water to boil it to the desired thickness of any gravy; boil a few minutes and serve warm, after flavoring to taste.

—Mrs. Robt. Garfield.

CHERRY PUDDING.

Drain a cup of juice from a can of cherries (unless put up very sweet, for it should be a little tart) and three cups water, thicken with four tablespoons cornstarch, and before putting into a dish to cool; add one cup of the drained cherries; served with sugar and cream when cool. This is a good "emergency" dessert, as it is very easily and quickly made.

—Mrs. C. A. Barber.

CHERRY PUDDING.

One cup sugar, 2 tablespoons butter, 1 egg well beaten, 1 cup sour milk, 1 tablespoon soda dissolved in milk, $2\frac{1}{2}$ cups flour, 1 pint cherries. Steam in pan with tube 2 hours; use any kind of sauce or cream. I use the juice of the cherries and thicken it a little. Add little butter and more sugar to suit one's taste.

—Mrs. A. J. Healy, Eola, Ill.

MARSHMALLOW PUDDING.

Beat well whites of 4 eggs, add $\frac{1}{2}$ cup sifted sugar, beat $\frac{1}{2}$ hour; add sugar little at a time. Pour 1 cup of boiling water over one tablespoon of gelatine and dissolve. When cool, beat with the whites of eggs and sugar $\frac{1}{2}$ hour, then add the juice of 1 lemon, 1 can shredded pineapple, 10c worth of English walnuts, 10c worth of candied cherries; pour in dish till cold. Slice and serve with whipped cream.

—Mrs. Lulu Finley Brown, Neodesha, Kan.

PRUNE PUDDING.

Stew prunes after which pit them. Set back on stove, pour over more water. Also add sugar to suit taste and boil a little while, then thicken by stirring in corn starch. Serve with whipped cream.

—Mrs. Arvilla Austin.

RAISIN PUFF PUDDING.

Three eggs, $\frac{1}{2}$ cup butter, 3 teaspoons baking powder, 2 tablespoons sugar, two cups flour, one cup milk, one cup raisins, chopped. I prefer small seedless raisins. Steam one hour. Serve with any desired pudding sauce.

—Flossie B. Austin.

RASPBERRY PUDDING.

One cup of sugar, two beaten eggs, one cup sour cream, with one-half teaspoonful of soda, pinch of salt, one and one-half cups of flour. Stir in one pint of raspberries. Bake. Serve hot with any sauce preferred. We like this sauce: One cup of sugar, two cups of water, two teaspoonfuls of butter, one tablespoon of flour. When water and sugar are boiling, add flour and butter. Remove from the stove and beat this mixture, adding one half pint of mashed raspberries.

—Mrs. Wm. H. Parsons.

SUET PUDDING.

One cup sugar, 1 cup milk, 1 cup raisins, 1 cup suet, 2 cups flour, 2 teaspoonfuls baking powder, 1 egg, 1 teaspoonful salt. Use with any kind of sauce.

—Mrs. Mary McNally.

BLACK PUDDING—Nice for Winter.

Three cups flour, half a teaspoon salt, half a nutmeg, grated, 1 teaspoon soda. Mix into this one cupful of chopped suet, then add 1 cup seeded raisins, cut in halves, $\frac{1}{4}$ cup of chopped almonds, unblanched, 3 or 4 figs, chopped fine, 1 cup chopped apples, 2 ounces citron, chopped fine. Stir to a dough with 1 cupful black molasses, and 1 cupful sour cream. This will make four puddings in 1 lb. baking powder cans. Steam 3 hours or more. Those to be kept should be dried in the oven a few minutes, then steamed anew before eating. Use any good sauce.

—Mrs. C. A. Barber.

JERUSALEM PUDDING.

Cut into small pieces, $\frac{1}{4}$ lb. of dates, and cover with orange juice. Cover $\frac{1}{4}$ box of gelatine with $\frac{1}{2}$ cupful of cold water and soak one-half hour. Mix one cup of cold rice, $\frac{3}{4}$ cupful of sugar and teaspoon vanilla with the dates. Put the gelatine over hot water until dissolved. Whip one pint into it, and turn into a mold, and let stand for two or three hours. Serve with whipped cream, dusted with powdered blanched almonds. (Pour boiling water over almonds, slip off skins, and dry in oven, then crush or chop very fine.)

—Mrs. Barber.

CRANBERRY PUDDING.

One cup molasses, 1 teaspoon soda. Beat. Then add 1 quart of cranberries and stir quite stiff with flour and steam $2\frac{1}{2}$ hours.

—Mrs. Lathrop.

CREAMED RICE PUDDING.

One quart milk, 1 cup sugar, salt to taste, a dash of nutmeg, 1 tablespoon butter. Soak rice about 2 hours before using. Heat all the ingredients before putting into the oven. Let it come to a slow boil. Bake slowly about three-quarters of an hour. This is nice used with the meat course.

MOLASSES PUDDING.

One-half cup of sugar, 1 cup of molasses, $\frac{1}{2}$ cup of butter, 1 teaspoon cinnamon, ginger and cloves, 2 teaspoons of soda in cup of boiling water, $2\frac{1}{2}$ cups of flour, 2 well beaten eggs last thing before baking. Eat with hard sauce. Just as good as suet pudding.

—Arvilla Austin.

ESTELLA PUDDING.

Three eggs, well beaten, $2\frac{1}{2}$ tablespoons sugar, 2 tablespoons butter, $\frac{3}{4}$ cup sweet milk, 1 cup chopped raisins, flour, and teaspoon baking powder. Steam thirty-five minutes. Serve with cream sauce.

Mrs. C. L. Burr.

BANANA PUDDING.

Put into a double boiler a pint of milk (half cream if you can get it), and add a pinch of soda. Beat the yolks of three eggs light with five heaping teaspoons of sugar; add to the beaten eggs and sugar a teaspoon of corn starch dissolved in a little cold milk. When the milk reaches the scalding point, add the egg mixture and stir to a smooth custard, or one that will coat the spoon. Slice four bananas in the bottom of deep pudding dish; add to the hot custard a teaspoon vanilla and pour it over the bananas. Have the whites of the eggs, whipped to a stiff meringue, with two tablespoons of powdered sugar; heap it on top of custard and bake in a quick, hot oven until a delicate brown. Serve very cold with whipped cream, but is good without. —Mrs. Carrie Swanson.

BANANA PUDDING.

Dissolve 2 tablespoons corn starch in a little milk and stir into 1 pint of scalding milk and $\frac{1}{2}$ cup of sugar; add 2 yolks of eggs, well beaten, and set aside to cool. When ready to serve, flavor with vanilla and add 2 large bananas, sliced thin. Cover with the whites of 2 eggs and two tablespoons of sugar. —Mrs. C. L. Burr.

BROWN BETTY PUDDING.

Peel and chop enough apples to make two cupsful; have ready one cupful bread crumbs and one tablespoon butter cut into small bits. Butter a baking dish, and put in the bottom of it a layer of chopped apple, sprinkled with a little sugar, bits of butter and a very little cinnamon. Over this spread a layer of crumbs. Then comes another layer of apples, and so on until the dish is full. The top layer must be of crumbs, dotted with butter. Add two tablespoons water. Bake closely covered for forty minutes. Remove the cover, set the dish on the upper grating of the oven and brown the pudding. Serve hot with liquid sauce. —Margaret Norton.

CHRISTMAS PLUM PUDDING.

One cup brown sugar, 1 cup butter creamed together, 3 eggs, beat light, 1 cup sour milk, 1 level teaspoon soda, 2 cups flour, $\frac{1}{2}$ pound seeded raisins, 1 pound English currants, $\frac{1}{4}$ pound citron, $\frac{1}{4}$ pound lemon peel, 1 pound nuts; chop fruit and nuts, dredge with flour and mix all together; steam three hours. Hard sauce: 1 cup powdered sugar, $\frac{1}{2}$ cup butter, 3 tablespoons whipped cream and vanilla. —Lillie Whitney.

CHRISTMAS PUDDING.

One cup brown sugar, $\frac{3}{8}$ cup butter, 1 cup sour milk, 2 cups flour, 1 cup nut meats, 1 cup raisins, 3 eggs, 1 level teaspoonful soda. Steam three hours. Hard sauce to go with this pudding: One cup powdered sugar, $\frac{1}{2}$ cup butter, 3 tablespoons whipped cream. —Mrs. Vanderhoof.

CHRISTMAS PUDDING.

Three cups flour, 1 cup molasses, 1 cup butter, 1 cup hot water, 1 cup chopped raisins, 1 teaspoon soda, 1 cup nuts. Wash and chop raisins; stir hot water, melted butter, soda and molasses into flour. Add raisins and nuts. Steam three hours. Serve with a sauce of one-half butter and sugar and 1 tablespoon corn starch; add boiling water to make smooth flavor with vanilla. —Mrs. Grace Chaffee.

COCOANUT PUDDING.

Put three rounding tablespoons of tapioca in cold water to soak over night, if it is the large pearl tapioca. Drain and add to four cups of scalded milk. Cook until the tapioca is clear, then add the well beaten yolks of four eggs, three rounding tablespoons of sugar, and the same of prepared cocoanut. Cook ten minutes and turn into a serving dish. Make a meringue of the whites of four eggs, and four rounding tablespoons of powdered sugar, and spread over the tapioca when cool. Sprinkle a little cocoanut over the top, set in the oven to brown slightly. —Margaret Norton.

ENGLISH PLUM PUDDING.

One pound suet, 1 pound bread crumbs, 1 pound flour, 1 pound of raisins and of currants, $\frac{1}{2}$ pound citron, $\frac{1}{2}$ pound molasses, $\frac{1}{2}$ pint milk, 6 eggs. Nutmeg and ginger to taste, 1 teaspoonful of salt. Put in pint bowls and boil from three to four hours. This will keep for a year. —Mrs. Charles Elvin.

GERMAN TORTE.

One-half pound dates, $\frac{1}{2}$ lb. walnuts, $\frac{1}{2}$ lb. powdered sugar, 5 eggs, 2 teaspoons baking powder, 1 pint cream. Bake, cut hole and fill with whipped cream. Baked in a loaf.

—Avice Peterson Chaffee.

CORN MEAL PUDDING.

Three eggs, three tablespoons cornmeal and two tablespoons flour beaten together; boil one quart of milk, and when cool stir in the above mixture and bake one-half hour; serve with sweetened cream. —Mrs. J. A. Garfield.

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One cup of rice, 6 cups cold water. Boil till thick paste, the rice being entirely dissolved. Stir in 1 cup sugar, grated rind of 1 lemon, beat $\frac{1}{2}$ cup cream and stir in also $\frac{1}{2}$ cup jelly or strawberry juice, if coloring is desired. Put in wet moulds. When cold it is ready to serve with dressing made in this way: One pint of rich milk, in which has been stirred the beaten yolks of 2 eggs; bring to a boil, add 2 tablespoons of sugar, 1 teaspoon cornstarch, which has been made smooth with a little cold milk and $\frac{1}{2}$ teaspoon vanilla. Boil up again. —Mrs. Isaac Barber, Benton Harbor.

GOLDEN PUDDING.

One-fourth lb. bread crumbs, $\frac{1}{4}$ lb. suet (beef), $\frac{1}{4}$ lb. marmalade (orange), $\frac{1}{4}$ lb. sugar, 4 eggs. Mix crumbs with suet, marmalade; beat eggs to a froth and moisten pudding; put in mould, buttered, and boil 2 hours. —Mrs. T. G. Thompson.

SNOW PUDDING.

Pour 1 pint boiling water on $\frac{1}{2}$ box gelatine; add juice of 1 lemon, 2 cups sugar; when nearly cold strain. Add the whites of 3 eggs, well beaten. Beat the whole together until quite stiff. Set in cool place. Sauce: 1 pint milk, yolks 3 eggs, 2 large tablespoons sugar, 1 teaspoonful cornstarch. Flavor with vanilla; serve cold on snow pudding. —Lottie S. Brown.

SNOW PUDDING.

Bake and take the insides of five apples; let get very cold, then add to the apples 1 cup sugar and the white of one egg; beat until very stiff or will stand alone. Sauce: Yolk of egg, cup of sugar, cup of milk, tablespoon corn starch; cook in double boiler until it thickens; flavor with vanilla and lemon; place on ice or in a cold place. Serve pudding in glass dish with bits of jelly here and there, and pour sauce over as you serve it. (A very pretty dish.) —Mrs. Carrie Swanson.

SNOW PUDDING.

Put into a pail 1 large cup hot water, 2 tablespoons cornstarch moistened in a little cold water, the whites of 2 eggs beaten stiff, a pinch of salt. Set the pail in a kettle of hot water and cook ten minutes. Wet 4 cups with cold water so the snow will turn easily; divide in cups and let get thoroughly cold; when ready to serve pour custard over. Use sugar to sweeten, if desired. Custard: The yolks of 2 eggs, $\frac{2}{3}$ cup sugar, a small piece of butter, should be well beaten with $\frac{2}{3}$ cup milk; sit in the hot water until it thickens, but do not let it curdle. Flavor with lemon or vanilla.

—Mrs. E. J. Chrystal.

FIG PUDDING.

Two pounds figs, 1 lb. suet, $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. bread crumbs, 2 eggs. Cut figs fine, also suet and bread. Mix well; add flour. Eggs well beaten, and enough milk to form stiff paste. Boil in basin 3 hours. Serve with sauce or cream. One-half above quantity sufficient.

—Mrs. T. G. Thompson.

GRAHAM PUDDING.

One cup graham flour, 1 cup wheat flour, 1 cup molasses, 1 cup milk or coffee, 1 egg, 1 teaspoon soda, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, 1 cup raisins; steam about $1\frac{1}{2}$ hours. Serve either with hard sauce made with the white of one egg, piece of butter size of a walnut, $\frac{1}{2}$ teaspoon vanilla. Stir in powdered sugar until it is a soft mass that can be cut with a knife. Put a slice of sauce on each piece of pudding while it is hot, and serve, or use whipped cream sweetened with brown sugar, which has been sifted through the flour sieve to remove lumps; add vanilla to taste.

—Flossie B. Austin.

Meringue Tarts

6 egg whites beaten stiff -
add gradually 2 cups sugar
1 tbsp. vinegar - 1 tsp. vanilla
pinch salt -

this makes about 12.

$\frac{1}{3}$ cup sugar to each egg if
making less.

Flapper Pie

Crust:— Roll 12 graham
crackers finely & blend
with $\frac{1}{2}$ cup brown sugar
and $\frac{1}{2}$ cup butter. Spread
about $\frac{2}{3}$ of this mixture
on bottom & sides of pie
tin.

Filling:— Beaten yolks of
3 eggs - $\frac{1}{2}$ cup sugar -
3 tbsp. flour - 1 pt. hot milk.
Cook in double boiler - While
hot pour over crust & cover
with meringue made of
3 egg whites & $\frac{1}{4}$ cup sugar.
Sprinkle remainder of cracker
mixture over meringue &
place in oven to brown.

Date Sticks.

3 eggs - 1 cup sugar - pinch salt.
pkg. Dromedary Dates -
1 cup English Walnuts Meats.
1 cup flour
1 tsp. Baking Powder - Vanilla
Bake in Moderate oven -
cut in narrow strips -
cover with powdered sugar.

SAUCES FOR PUDDINGS

LEMON SAUCE.

Two cups sugar, one-half cup butter, one-half cup flour, rind and juice of one lemon, boiling water enough to make saucepan half full.

—M. A. C.

FOAM SAUCE.

One-half cup sugar, one tablespoon butter, creamed together, with one tablespoon of flour; one cup or more boiling water turned on; yolks of two eggs beaten in; flavor to taste. Two whites of eggs beaten stiff.

—M. C.

BROWN SAUCE.

Water with lemon juice or vinegar, sugar and molasses to sweeten; flour to thicken.

—M. C.

PUDDING SAUCE.

One cup sugar, $\frac{1}{4}$ cup butter; mix thoroughly; add two cups boiling water, two tablespoons cornstarch beaten with the sugar and butter. After taking from the stove add one well beaten egg and $\frac{1}{2}$ sliced lemon.

—Mrs. H. E. Lathrop.

WHITE, OR CREAM SAUCE.

Thin 1 tablespoon butter, 1 of flour, 1 cup of milk, $\frac{1}{2}$ teaspoon salt; medium, 2 tablespoons butter, 2 of flour, 1 cup of milk, salt; thick, 3 tablespoons of flour, 4 of butter, 1 cup of milk, salt. Use level tablespoonfuls, and $\frac{1}{2}$ pint cup of milk, to be exact. (These proportions are the ones given by Miss Eva Robinson at Farmers' Institute, 1912. Domestic Science teachers use this sauce in hundreds of ways.)

—Mary Barber.

PLUM PUDDING SAUCE.

One cup of sugar, 1 egg, $\frac{1}{2}$ cup butter. Then beat to a cream. Put in bowl over tea kettle and stir until it is smooth and thickens.

—Mrs. Chas. Elvin.

SAUCE FOR PLUM PUDDING.

Boil one cup of sugar and a little water till it begins to thicken a little, then pour slowly over 1 beaten egg. Color a deep red with fruit coloring. Double this for a large quantity; very rich.

—Mrs. Coombs.

SOUR SAUCE.

One cup sugar, $\frac{3}{4}$ cup butter, 2 heaping tablespoonfuls cornstarch, 2 cups boiling water, $\frac{1}{2}$ lemon, 1 egg. Mix sugar, butter, cornstarch together. Add boiling water. Let cook until clear. Then add lemon and well beaten egg. —Mrs. C. W. Millen.

If sweet sauce is desired, use this recipe but in place of the lemon put in a teaspoonful of vanilla.

PASTRY

The water used in making pastry should always be cold, and in summer ice water should be used; the cook must be dexterous as well as skilled, for so much depends upon the handling that, although pastry may be made never so nice, unless it gets into the oven quickly, it will lose its elasticity and become heavy. Fruit and filling should always be cold when put into the pie crust. To make a good pie crust is an accomplishment.

A WHOLESOME PIE CRUST.

By adding one level teaspoon of saleratus to two of cream of tartar, to each two cups of flour, a tender, wholesome pie-crust can be made with just about one-half the shortening ordinarily used. Wet up with water, using as little as you can to mix nicely. Try this.

—Mrs. C. A. B.

LIGHT PIE CRUST.

Allow a little more than a cup of flour for each pie, into which mix thoroughly a teaspoon of baking powder, a little salt and a good tablespoon of butter stir medium soft with cold milk, and stir only enough to moisten all the flour; roll and handle as lightly as possible, and it is better not to mix more than enough for two pies at one time, as it becomes tough if it stands long. If one can use sweet cream the butter is not needed. Always rub a little flour and sugar over the lower crust before filling.

—Mrs. C. A. B.

PIE CRUST.

Take three cups sifted flour; one cup lard or $\frac{3}{4}$ cup cottolene, a little salt and $\frac{1}{2}$ cup cold water; handle as little as possible; never butter or grease your pie tins, it makes the under crust stick.

—Anon.

CRUST FOR CHICKEN PIE.

For one chicken in a two-quart basin or pie dish, use one pint flour with one teaspoon baking powder, and a little salt; put the chicken, with gravy enough to cover it nicely, in the dish, without bottom crust; roll out the pastry of such a thickness to cover the dish cut a few slits through the top to allow the steam to escape and place in the oven at once; bake thirty minutes, or long enough to cook the crust nicely; serve hot.

PIES.

Cherry, blackberry and currant pies should be made with two crusts and a small cup sugar and a tablespoon flour, mixed, and the most of it placed in under crust; then the fruit, and a little sugar and flour sprinkled on top of fruit; one teaspoon butter improves any fruit pie.

CREAM PIES.

Crust baked first; for each pie, two small eggs, $\frac{1}{2}$ cup sugar, two tablespoons cornstarch or flour, one pint milk. Put the milk on to boil; beat the yolks of the eggs, stir the cornstarch or flour in a little cold water—smoothly; add sugar, stir all into the boiling milk, and continue to stir until well cooked. Stir in one teaspoon vanilla or lemon extract. Put into the baked crust. Having beaten the whites of the eggs and one tablespoon white sugar and a little flavoring spread on top and brown nicely. —Mrs. J. M. Stevens.

MINCE MEAT.

Three bowls meat; five bowls apples, $1\frac{1}{2}$ bowls molasses, one teacup vinegar, one teacup boiled cider, three teacups sugar, two teacups raisins, one tablespoon salt, cloves, cinnamon, two nutmegs.

—Mrs. C. E. Hurd.

SOUR CREAM PIE.

One cup sugar, one cup sour cream, one egg, three tablespoons vinegar, one teaspoon each cloves, cinnamon, allspice, a little nutmeg, one tablespoon flour.

—Mrs. H. Theo. Fischer.

CRACKER PIE.

Three cups sugar, four cups water, one heaping cup raisins, chopped; one teaspoonful cloves, cinnamon, allspice, one nutmeg, a small piece of butter, two cups crackers rolled fine, one-fourth teaspoon salt. This is sufficient for four pies.

—Mrs. Lessie Millen.

LEMON PIE.

Two tablespoons cornstarch dissolved in a little water; add one pint boiling water, the juice and grated rind of one lemon, yolks of two eggs, one cup sugar and pinch of salt. Make an icing of the beaten whites, and return to the oven to brown.

—Mrs. H. E. Lathrop.

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LEMON PIES.

Two pies: line pie-tins with crust and bake. Take the grated rind and juice of two lemons, two cups white sugar, yolks of four eggs, two tablespoons corn starch dissolved in a little water, adding two cups boiling water; stir all together adding a pinch of salt and let come to a boil. Put into the crusts and spread with a frosting made of the whites of the eggs and four tablespoons sugar; put into the oven and brown nicely.
—Mrs. G. Bergland.

LEMON PIE.

Grated rind and juice of one lemon, yolks of two eggs, one cup sugar, one cup cold water, one tablespoon corn-starch; use whites of eggs for frosting.
—Mrs. Carpenter.

LEMON PIE.

Two tablespoons cornstarch, moistened in a little cold water, and then pour on two cups boiling water; let cool and add the grated rind and juice of two lemons, one cup sugar, the yolks of five eggs and the whites of two. Icing: The whites of three eggs, and six tablespoons of sugar. (This will make two pies.)—N. G. A.

CREAM PIE.

Bake the crust first, then beat the whites of two eggs, one tablespoon flour and a teaspoon sugar together; add a pint of cream; grate nutmeg on top.
—Mrs. Merritt Whitney.

APPLE CUSTARD PIE.

One cup sugar, one cup butter, yolks three eggs, $3\frac{1}{2}$ cups stewed apples that have been rubbed through a colander; season with nutmeg. This will make two large or three small pies. Make a frosting of egg whites and spread over top, as in lemon pie, and brown slightly.
—Carrie J. P.

DRIED APPLE OR PEACH PIE.

Wash one pint dried apples and put into porcelain kettle with two quarts warm water; let them soak all night. In the morning put on back of stove to stew slowly for an hour; then add one pint sugar, teaspoon lemon or orange rind or $\frac{1}{2}$ a fresh lemon sliced, and $\frac{1}{2}$ teaspoon of cinnamon. Stew $\frac{1}{2}$ hour longer, and use for filling three pies. The apples can be strained if preferred and a teaspoon of butter added.
—Mrs. Sullivan.

GREEN TOMATO MINCE PIE.

One pint green tomatoes and three large apples chopped fine, $\frac{1}{2}$ cup vinegar, three tablespoons flour, three cups sugar, teaspoon each cinnamon, allspice and nutmeg. —Mrs. Hattie Lathrop.

JENNIE PIERCE'S LEMON PIE.

One cup boiling water, thickened with two tablespoons corn-starch dissolved with water. When well thickened add yolk of one egg beaten up with one cup sugar and juice of one lemon, let it cook a minute, then add a teaspoon butter and sprinkle in a little of the grated yellow rind. When cool fill a baked pie shell and frost the top with the white of the egg and set in oven for a few minutes.

—J. E. G.

MOCK MINCE PIE.

Four crackers, rolled fine, 1 cup sugar, 1 cup molasses, 1½ cups hot water, 1 cup raisins, 3 tablespoons of butter, ½ cup vinegar, 1½ teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon nutmeg. This makes three pies.

—Mrs. David Grant.

MOCK MINCE PIE.

One cup sugar, 1 cup ground raisins, 1 cup buttermilk, 1 egg, a little butter, cooked together and cooled. Flavor with cinnamon and nutmeg and bake in two crusts.

—Mrs. Geo. Bergland.

CHOCOLATE PIE.

Mix together 1 cup sugar, 2 cups milk, beaten yolks of 3 eggs, ½ cup grated chocolate. Bake in an open crust. When done cover with a meringue of whites of eggs and brown lightly.

—Mrs. C. J. Waterhouse.

CHOCOLATE PIE.

Two cups of milk for one pie, 2 eggs, 1 small cup of sugar, ¼ of cake of Baker's chocolate, cornstarch to thicken; save the whites from the eggs and use to frost the top of the pie and brown same as cream or lemon pie.

—Mrs. Fred Stevens.

CHOCOLATE PIE.

Two cups of milk, 2 eggs, yolks only, 1 small cup sugar, ¼ cake of Baker's chocolate, 2 level tablespoons of corn-starch. Cook in double boiler till thick, then add 1 teaspoon of vanilla and pour in open crust which has already been baked. Make a meringue of the whites of eggs and spread on top; return to a quick oven and bake to a delicate brown.

—Mrs. Carrie Swanson.

SYRUP PIE.

Three eggs, 1 tablespoon of flour, 1 cup of syrup, ½ cup of sugar, 1 teaspoon vanilla, a little salt and a piece of butter.

—Mrs. Sarah McGowan.

PUMPKIN PIES.

For four pies: four cups (1 qt.) pumpkin, which should be boiled and dried till very thick, run through a colander or sieve; four eggs, (if scarce, less will do), 1½ cups sugar, teaspoon cinnamon, ginger and nutmeg, a little less of salt, two cups cream and three of milk. If no cream, substitute milk, but they will not be nearly so nice.

—Mrs. C. A. Barber.

SYRUP PIE.

One cup table syrup, 2 eggs, ½ cup sugar, 1 teaspoon vanilla, piece of butter size of a hickory-nut. Bake in a slow oven between 2 crusts.

—Mrs. John Hagaman.

MOCK CHERRY PIE.

One cup of seeded raisins that have been boiled until soft with the liquid in which they have been boiled. One cupful cranberries, cut in halves crosswise; throw into water and the seeds will drop out into the water; ¾ cupfuls sugar. Bake as you would any fruit pie, using a good sized tablespoonful of flour or more to thicken the juice.

—Mrs. C. A. Barber.

MOTHER'S LEMON PIE.

Juice and grated rind of one lemon, one cup of white sugar, one tablespoonful of butter, two tablespoonfuls of sweet milk or cream, four eggs. Mix it all as carefully as cake. If the mixture is not sufficient to fill the pie plate, add more milk. If you want it super-excellent, beat the whites of two eggs with two tablespoonfuls of powdered sugar for a meringue; spread it on smoothly after the pie is baked, and set back in the oven to brown slightly.

—Mrs. C. W. Bolcum.

LEMON CREAM PIE.

Grate the rind and juice of one lemon, 1 cup of sugar, pinch of salt, yolks of two eggs, 1 heaping tablespoon of flour. Mix all together. Pour on this a cup of boiling water and let cook gradually. Bake crust first, and when both are done pour cream in crust and frost with the whites of the eggs and return to oven to brown slightly.

—Lillie Whitney.

CREAM LEMON PIE.

One cup milk, put in double boiler and heated. Cream together the yolks of two eggs, one-half cup of sugar, heaping tablespoon corn-starch, small lump of butter; add this to the milk and cook until thick. Then add the juice of a small lemon, pour into the baked crust, and cover with the whites of two eggs, into which has been beaten two tablespoons sugar. Set into oven and brown.

—Mrs. Geo. Bergland.

RHUBARD PIE.

Cook for five minutes two teacups of chopped rhubarb; drain off water and mix with the rhubarb a cup of sugar, yolk of two eggs, a piece of butter and a tablespoon of flour moistened with three tablespoons of water. Bake in a lower crust only, and make a meringue of the whites of the eggs with three tablespoons of sugar; spread on top and return to the oven to brown.

—Mrs. Wm. H. Parsons.

PIE PLANT PIE.

One cup chopped pie plant, 1 cup sugar, yolks of 2 eggs, tablespoon flour or corn starch, flour preferred, a little salt. Bake with lower crust only. When baked, spread with the beaten whites, sweetened, and brown lightly. Fine. —Mrs. C. A. Barber.

SOUR MILK PIE.

One cup sour milk, $\frac{3}{4}$ cup sugar, 1 cup raisins, 2 eggs, pinch salt. —Lillie Whitney.

SWEET CREAM PIE.

One pint sweet cream, 3 tablespoons sugar, 2 tablespoons flour, salt, whites of 4 eggs; cook in double boiler, and when cool put in vanilla. Bake with one crust and bake crust first.

—Lillie Whitney.

SOUR CREAM PIE.

Pinch salt, 1 cup sour cream, $\frac{3}{4}$ cup sugar, 1 cup raisins, 2 eggs, 1 teaspoon cloves, 1 teaspoon of cinnamon, 1 tablespoon of vinegar. Bake with a top crust. —Lillie Whitney.

SOUR CREAM PIE.

Three-fourths cup sugar, 1 tablespoon butter, 1 tablespoon flour, pinch of salt, yolks of 3 eggs; blend together with one cup of sour cream. Flavor with vanilla. Beat the whites of eggs and 1 tablespoon sugar and spread on top. —Mrs. C. J. Waterhouse.

CREAM PIE.

Bake crust first. For filling: One-half cup sugar, piece of butter, size of walnut, small $\frac{1}{2}$ cup flour, 1 tablespoon cold milk, yolks of 2 well beaten eggs. Mix until well blended, then add this to 1 large cup of milk that is boiling. Stir until cooked. Beat whites of eggs, 2 tablespoons sugar and put on top; brown.

—Mrs. Isaac Barber, Benton Harbor.

LAZY PIE.

Fill pie tin with sliced apples; put a little water in tin to avoid its burning; spread over the apples a batter made of 1 cup of flour, 1 teaspoon baking powder, a little butter thoroughly worked into the flour. Bake. When done, turn bottom side up on a plate and spread with butter, sugar and a little cinnamon.

—Mrs. Geo. Bergland.

LEMON RAISIN PIE.

One cup chopped raisins, juice and rind of one lemon, 1 cup cold water, 1 tablespoon flour, 1 cup sugar, 2 tablespoons butter (scant), 1 egg. Mix all these and bake in double crusts.

—Mrs. Carolyn Plummer.

GRANGER PIE.

One-half pint molasses, $\frac{1}{2}$ pint water, 1 tablespoon cinnamon, $\frac{1}{2}$ teaspoon soda. Stir till it foams. Have two pie plates ready with crust, then divide the mixture between them. Frosting: Two cups flour, 1 cup sugar, a generous lump of butter, work all together, then sprinkle evenly over pies and bake. —Maude Swanson.

APPLE CUSTARD PIE.

One cup sugar, 2 tablespoons melted butter, yolks of 3 eggs, $3\frac{1}{2}$ cups stewed apples, that have been rubbed through a colander. Season with nutmeg. This will make 2 pies. Make frostings of egg whites and spread over top, as in lemon pie. Brown lightly.

—Mrs. Geo. Bergland.

CREAM PIE.

One cup milk, 1 cup sugar, piece of butter the size of a walnut, $\frac{1}{2}$ cup of flour, yolks of 2 eggs. Put the flour, milk and egg yolks together wet with two tablespoonfuls of milk. Stir this into the cup of boiling milk. Cook until thick. Pour this into the crust which has already been baked. Beat the whites of the eggs. Stir in 4 tablespoonfuls of sugar and put on top the pie. Flavor with vanilla.

—Mary Millen.

LEMON PIE.

One cup sugar, 2 heaping tablespoonfuls flour, 2 teacups boiling water, 2 eggs. Mix sugar and flour together and add a little water. Then add the yolks of eggs. Stir this mixture into 2 cups of boiling water. Cook until thick. Pour into a crust which has already been baked. Beat the whites of the eggs and add 4 tablespoonfuls of sugar and put onto the pie while the pie is hot.

—Mary Millen.

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PUMPKIN PIE.

One large cup of pumpkin, two-thirds cup of sugar, one or two eggs, a pinch of salt, a small teaspoon of cinnamon and ginger, and milk enough to fill the crust. —Fern Bell Johnson.

MINCE MEAT.

Four pounds lean, cold-boiled meat, 9 pounds apples, 1½ pounds suet, chop all fine; 3 pounds raisins, 2 pounds currants, one-half pound sliced citron, 5 pounds sugar, 3 teaspoonsful ground cloves, 10 teaspoonsful cinnamon, 1 teaspoonful black pepper, 6 teaspoonsful salt, 1½ quarts cider, ½ quart vinegar mixed with one quart molasses. Mix all, and cook until apples are thoroughly done. Do no put in the fruit until it is cooked. Add more liquor if you desire, when making pies. —Ella (Wright) Millen.

MINCE MEAT.

One bowl of meat, 2 bowls of apples, 1 bowl of raisins, chopped fine. Add butter size of an egg, 1 tablespoon cinnamon, 1 teaspoon cloves, a grated nutmeg, level tablespoon salt, juice of one lemon, sweeten to taste with coffee C sugar. Add water enough to cook well and boil all together. —Mrs. Frances H. Wing Garfield.

MINCE MEAT.

Three bowls of meat, 5 bowls of apples, 1½ bowls of molasses, 1 teacup boiled cider, 3 teacups of sugar, 2 teacups of raisins, 1 teacup of vinegar, 1 teaspoon salt, 1 teaspoon of cloves, 1 teaspoon of cinnamon, 2 teaspoons of nutmeg. —Lillie Whitney.

GREEN TOMATO MINCE MEAT.

Eight pounds green tomatoes, chopped fine, 4 lbs. brown sugar, boil tomatoes and sugar together for 2 hours; then add 1 lb. raisins, 1 lb. currants, 1 pint vinegar, 1 teaspoon cloves, 2 teaspoons cinnamon, 1 teaspoon allspice. Boil all 15 minutes and then I put in a little lemon peel, it improves the flavoring much, and when I make the pie I put in a little flour and sugar.

—Lillie Whitney.

GREEN TOMATO MINCE MEAT.

One peck green tomatoes, slice, sprinkle with salt and let stand over night. Drain, then cover with fresh cold water and let come to a boil. Drain and chop. Then add the following: 5 pounds brown sugar, 2 pounds raisins, 1 pound currants; allspice, cinnamon and cloves to taste. A little salt, 2 cups vinegar. Boil two hours, then can and seal while hot. —Maude Swanson.

MOCK MINCE MEAT.

One peck green tomatoes, 4 lbs. brown sugar, 1 cup vinegar, 2 lbs. raisins, 2 teaspoons cinnamon, 2 teaspoons allspice, 1 teaspoon nutmeg, 1 teaspoon cloves. Chop tomatoes; drain. Do not use tomato juice. Add the other ingredients; add different fruits if one chooses; chopped apples increase the flavor. Cook slowly until quite thick. This will keep as well as any mince-meat.

—Lottie S. Brown.

DESSERTS

CREAMED APPLES.

Select nice tart apples, pare and remove the cores, fill the cavities with milk and sugar, cover closely and bake until perfectly tender—not till they fall to pieces. When cold serve with well-seasoned whipped cream.

—Mrs. M. Whitney.

MOONSHINE.

Six egg whites; six tablespoons sugar, one cup jelly. Beat egg whites, add sugar, beat for half an hour and then beat in the jelly and set on ice. Serve in saucers with whipped cream flavored with vanilla.

—Mrs. R. M. G.

FRUIT SALAD.

Three-fourths box gelatine, pour cold water over it and let it stand one hour. Add enough boiling water to dissolve it. Add juice of four lemons, one large cup sugar, enough more water to make one quart; fruit to suit taste; set out to cool enough to make it harden without ice. You can add more gelatine.

Mrs. C. E. Hurd.

ORANGE SALAD.

Peel and slice three oranges (for four persons), the grated rind and juice of one lemon, three tablespoons melted butter, a pinch of cayenne pepper.

—Mrs. H. Theo. Fischer.

FROZEN PEACHES.

Take two quarts peaches, peeled and sliced. Sprinkle with one pound sugar and let stand two hours. Mash fine, add one quart water and freeze like cream.

—Mrs. Hattie E. Lathrop.

LEMON BUTTER.

One cup white sugar, one egg, grated rind and juice one lemon, butter size of hickory nut, beat well and boil until thick. "Excellent with warm biscuits."

Carrie Peterson.

FLOATING ISLAND NO. 1.

Take one quart of milk and let it come to a boiling heat by placing basin in a kettle of boiling water; add $\frac{1}{3}$ cup of sugar. Beat the whites of three eggs and sweeten with one tablespoon of sugar; add a pinch of salt. Drop the beaten whites into the boiling milk (about the size of an egg); be careful not to put in too much at a time. When done, skim out on a plate. Remove the milk from the stove and add the beaten yolks of three eggs, and one tablespoon cornstarch which has been dissolved in a little milk; return to stove and boil until done. When cold, flavor with almond extract and slide on the islands.

—N. G. A.

FLOATING ISLAND NO. 2.

Beat three egg yolks, flavor, sweeten and stir into a quart of boiling milk; cook until it thickens; when cool pour into a dish. Beat and sweeten the whites and lay them in spoonfuls in boiling water for three minutes, then put on the custard to form islands.

—Mrs. J. A. Garfield.

CUP CUSTARD.

Beat three eggs lightly, add a pinch of salt and three tablespoons sugar, four cups sweet milk, flavor with lemon extract. Pour into cups and set them in a pan of boiling water, in a moderately hot oven, to cook.

—N. G. A.

EMERGENCY DESSERT.

Put one pound stoned and cooked prunes sweetened to taste in pudding dish suitable to send to table. If at hand, add here and there slices of apples and a little candied orange peel, chopped fine. Squeeze over the whole the juice of half a lemon and sprinkle with salt or add a tablespoon of butter here and there. There should be enough juice in the dish to show through between prunes and apples. Pass through a sieve three times; $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ teaspoon salt, 1 teaspoon baking powder; with the tips of fingers work in three or four tablespoons of shortening, then mix to a dough with milk or water. The dough should be a trifle stiffer than that for muffins. With a spoon dispose it on top of the prunes, leaving it a little uneven. Bake in a quick oven. Serve hot with cream and sugar, or any sauce. —Mrs. Carrie Swanson.

HEAVENLY DESSERT.

One pound stoned dates, 1 cup walnuts, 5 Uneda Biscuits. Put these through coarse chopper. Four whites of eggs, beaten to stiff froth, then add 4 yolks beaten, 1 cup sugar, $\frac{1}{2}$ teaspoon baking powder. Mix all together and bake in dripping pan about $\frac{1}{2}$ hour, slow oven. When cold, break in pieces and serve with whipped cream.

—Zella Johnson.

DESSERT.

Place any kind of cake, a piece for each one to be served, in individual dishes; pour over same as any kind of fruit; put over this whipped cream, sprinkle over nut meats and then more of the whipped cream. This is very nice and an easily prepared dessert.

—Mrs. Arvilla Austin.

VELVET CREAM—Dessert.

One-fourth box gelatine, soak in $\frac{1}{4}$ cup of cold water; place over hot water to dissolve thoroughly; $\frac{1}{4}$ cup of fruit juice, $\frac{1}{2}$ cup of sugar, 1 tablespoon of lemon juice. Mix all together. Whip $1\frac{1}{2}$ cups sweet cream, add the above ingredients; pour into mold and let stand until perfectly set. Serve with cake. —Mrs. C. A. Barber.

BAVARIAN CREAM.

One pint cream heavy enough to whip, 1 cup dry cake crumbs, $\frac{1}{2}$ cup chopped nuts, $\frac{1}{2}$ cup chopped fruit, pineapple or cherries; whip cream as stiff as can be whipped; fold in cake crumbs, (lady fingers are nice, or vanilla wafers), then chopped nuts and fruit.

—Mrs. Grace Chaffee.

IMPERIAL CREAM.

To 1 pint cream, whipped stiff, add $\frac{1}{4}$ cup powdered sugar and $\frac{1}{8}$ teaspoon salt and beat well. Then cut and fold in $\frac{1}{2}$ cup each of pineapple, cherries, nuts, cut fine, vanilla wafers or almond macaroons.

—Mrs. Etta Fischer.

CHIFFON DESERT.

Dissolve one tablespoon of gelatine in a half glass water; place in hot water to dissolve. Add 1 cup grated pineapple, 1 small cup sugar, 1 pint whipped cream, pink fruit-coloring to color.

—Mrs. Minnie Beckstrom, Rockford.

CREAM AND FRUIT MOUSSE.

Two quarts whipped cream, 1 package white gelatine, 20 marshmallows, cut fine, 1 cup English walnuts, cut fine, 3 bananas, 3 oranges, cut fine, 1 cup pineapple, chopped or shredded; set on ice to keep cool until ready for use.

—Mrs. Grace Erickson.

MAPLE MOUSSE.

Six eggs, 2 cups maple syrup, 1 quart cream. Beat yolks of eggs 10 minutes, add syrup and cook in double boiler 20 minutes. Whip cream, whites of eggs, and add to the above when cold, and freeze.

—Mrs. Ingra Anderson, DeKalb.

MAPLE MOUSSE.

One cup maple syrup, 3 eggs, 1 pint cream; add the yolks of eggs to syrup and cook for 5 minutes. When cool add cream whipped quite stiff, and last the beaten whites with salt and vanilla flavor.

—Mrs. H. Theo Fischer.

PEACH MOUSSE.

One pint sweet whipped cream, add 1 cup sugar, 1 quart can peaches (cut into small pieces), add also $\frac{1}{4}$ box gelatine dissolved in as little water as possible (after the gelatine is well soaked in cold water, set it in hot water to melt.) Beat ingredients well, then put in a mold; pack in salt and ice two and one-half hours; cut and serve as ice cream.

—Mrs. Geo. Bergland.

MAPLE PARFAIT.

Cook together in double boiler the yolks of 6 eggs, one cupful of maple syrup until it leaves a thick coating on the spoon; then beat. Add 1 tablespoon gelatine dissolved in water. When cool add a pint of whipped cream and the beaten whites of six eggs. Bury in ice with lots of salt for four hours. This will serve eight people.

—Mrs. Geo. Bergland.

MRS. READ'S PINEAPPLE SHERBET.

One pint pineapple (part strawberries also), 1 pint water, 1 pint sugar, 1 lemon, white of one egg, 1 tablespoon jello dissolved in a little hot water.

—M. Ellsworth.

ICE CREAM.

One quart of milk, 2 eggs, 2 tablespoons of cornstarch; heat the milk in a dish set in hot water, then stir in the cornstarch, mixed smooth in a little of the milk; let it boil for one or two minutes, then remove from stove and cool, and stir in the egg and half a pound of sugar. If to be extra nice, add a pint of rich cream and $\frac{1}{4}$ pound of sugar; strain the mixture and when cool add the flavoring and freeze.

—Lillie Whitney.

ICE CREAM.

One large pint milk, 1 cup sugar, $\frac{1}{4}$ cup flour, 2 eggs. Let milk come to a boil. Beat sugar, flour and eggs together and stir into boiling milk. Cook fifteen or twenty minutes, stirring often. Allow to cool and add 1 quart cream, $\frac{1}{2}$ cup sugar and flavor to taste; strain to remove all lumps and freeze.

—Mrs. A. V. Larson.

ICE CREAM—Original.

Heat $1\frac{1}{2}$ pints of milk in a double boiler, then beat the yolks of 5 eggs until light; 1 large cup of sugar, 5 tablespoons of flour; beat all together until creamy; beat the whites of eggs to a stiff froth, and mix with the other ingredients. Stir into the hot milk, stir all the time until thick, or cooked enough so that the flour cannot be tasted; when done strain through a flour sifter three times. While cooling put in enough milk and cream (I use about 1 quart cream) to fill a six-quart freezer, a pinch of salt. Flavor to suit the taste. If not sweet enough, add more sugar. This makes a very nice New York cream by mixing equal parts of lemon and vanilla for flavor.

—Mertell Wickizer.

ICE CREAM.

Three quarts of milk, 1 quart rich sweet cream, 3 cups sugar, $\frac{1}{2}$ cup flour, 6 eggs, the yolks and whites beaten separately. Put the milk in a double boiler and heat almost to boiling point, beat yolks of eggs very light, add to hot milk, beating all the while. Mix sugar and flour well together and stir into hot milk; cook until thick as cream, stirring steadily all the while. Take from fire and stir in well beaten whites of eggs. When cool, add cream and flavoring and freeze. Rich ice cream served with a rich fruit syrup is very nice. For a change, sprinkle top of cream with chopped nuts and cover with fruit syrup.

—Mrs. C. J. Waterhouse.

CANNING FRUIT

PEACHES.

Make a syrup of one pint of sugar and a quart of water; when boiling drop in two quarts of peaches. This will make two quarts of sauce.
—Mrs. D. W. Stevens.

STRAWBERRIES.

Wash the berries thoroughly before picking off the stems and weigh them. To each pound of berries allow $\frac{1}{4}$ pound of sugar. Let them cook fifteen minutes after they come to a boil. Then they are ready for the cans.

CORN.

Shave from the cob and to every six quarts add one ounce of tartaric acid, dissolved in water. Put in water enough to cook the corn, boil and can, same as fruit. To prepare for the table save out a small quantity of the liquid and add to the corn $\frac{1}{2}$ teaspoon soda; cook and season the same as fresh corn. If it turns yellow after adding the soda, too much has been used, and by pouring in a little of the liquid (which was saved out) it will turn white again.

—Hattie E. Lathrop.

THORNAPPLE JELLY.

After picking off the blows of the thornapples put them to boiling; care must be taken to boil until tender, as the fruit is very meaty and requires it to give up its juice. After straining the juice, measure it in bowls, using equal number bowls sugar and juice. Boil until it jellies, as with other kinds.

—Mrs. Robt. Garfield.

CRABAPPLE JELLY.

Wash the fruit clean, quarter and core; put into kettle, cover with water and boil until thoroughly cooked; then pour into a sieve and let drain (don't press it through). Then strain the juice and allow one pound of sugar to every pint liquor. Boil from twenty minutes to a half hour. The rest of the fruit may be pressed through the sieve and used for marmalade. Nice Siberian crabapples may be used whole, and the juice can be carefully drained from the kettle, and a boiling syrup (made of sugar and water) poured over the apples. Boil a few minutes and can. The apples are nicer when used in this way.

N. G. A.

STRAWBERRY JAM.

Put four pounds strawberries and one pint currant juice into porcelain kettle and boil slowly; then add two pounds sugar, boil half an hour and skim well. Put in jars, same as raspberries.

HOME CANNED CORN.

Use sweet-corn just when it is best for the table; cut from the cob and measure out ten cups full of corn; place in a crock or preserving kettle, adding one cupful each of sugar and salt; mix thoroughly and set on the back of the stove a few minutes until If there is not juice enough from the corn to fill cans level full, fill with boiling water, seal tight. To prepare the corn for the place on front of stove and boil from 8 to 10 minutes. Have ready glass jars with good lids and new rubbers, then fill with the corn. If there is not enough juice from the corn to fill cans level full, fill with boiling water, seal tight. To prepare the corn for the table, empty contents of the cover with cold water, let boil hard for several minutes; pour off that water and cover again with fresh water. After draining the water off the second time, cover with rich milk; add a little thickening and a good teaspoon of sugar to the quart of corn. Heat until thickening is cooked and you then have as good a dish of corn as you have in the summer.

—Mrs. Geo. Bergland.

CHERRY BUTTER.

Boil the cherries until soft, then rub through a colander, and to each pint of the pulp add a pint of sugar. Boil carefully till thick like other fruit butter. Can or keep in closely covered jars.

PEACH BUTTER.

Pare ripe peaches and put them in a kettle with sufficient water to boil them soft; when soft, run through a colander, removing the stones. To each quart of peaches use 1½ lbs. of sugar. Boil very slowly one hour. Stir often so they will not burn. When done season with ground spices.

RHUBARB JAM.

Three cups chopped rhubarb, 4 cups sugar, grated rind and juice of two oranges, juice of one lemon, 1 cup chopped nuts. Cook twenty minutes; add nuts after it is cooked.

—Ella (Wright) Millen.

PLUM JAM.

Three oranges, 1 lemon; slice real fine and pour over cup of water; let stand 24 hours. Take one square basket of plums; next morning halve and remove pits. Put on stove with orange and lemon and cook slowly until all is soft (and mealy.) Put in 5 lbs. sugar and cook 25 minutes more and when removed from stove put in ½ lb. English walnuts, chopped fine.

—Mrs. Geo. Simmons, St. Charles.

SPICED CHERRIES.

Seven pounds pitted cherries, five pounds of light brown sugar, three tablespoonfuls cinnamon broken in pieces, three tablespoonfuls whole cloves; two cupfuls extra pickling vinegar. Process: Wash, stem and pit cherries. Put in preserving kettle; add sugar, vinegar and spices tied in a piece of mosquito netting. Bring to boiling point and cook very slowly one-half hour. Pour into pint fruit jars, seal and cool before putting away. Currants, gooseberries, grapes and plums may be spiced in the same manner, the latter being cooked longer, about an hour, and slowly.

—Mrs. C. W. Bolcum.

ORANGE MARMALADE.

Twelve oranges, 3 lemons. Cut up small and weigh; to each pound of fruit add a quart of cold water; let stand 24 hours, uncovered. Then boil one hour; let stand another 24 hours; weigh again and add one pound of sugar to one pound of fruit and boil 2 hours, or until as thick as desired.

—Jessie Potter.

ORANGE MARMALADE.

Sixteen oranges, rind of 6, 12 cups water, grated rind and juice of 4 lemons, bowl of sugar to each of pulp and water. Soak 48 hours, boil one-half hour, add sugar and cook quickly.

—Hattie E. Lathrop.

ORANGE MARMALADE.

Twelve oranges, 6 lemons, 12 lbs. sugar, 12 pints water. Pare oranges and lemons very thin. Put water on oranges, lemons and peels for 24 hours. Boil gently 3 hours; add sugar; boil ½ hour. It must not boil fast, or it will be a dark color. —Lottie S. Brown.

ORANGE JELLY.

Twelve oranges, 4 lemons; peel half of each and slice the whole. To each quart add 2 quarts of water and let stand twenty-four hours. Boil and skim until all is tender; let stand another 24 hours; strain and boil with 1 cup of sugar to 1 cup of juice.

—C. L. Burr.

HEAVENLY JAM.

Two and one-half quarts ripe cherries, pitted, 1½ pounds seeded raisins, 4 oranges, seeded, and rind and pulp chopped fine; 5 lbs. granulated sugar. Put all together in a granite kettle and boil for 40 minutes.

—Mrs. Wm. H. Parsons.

PLUM CONSERVE.

Five pounds plums, 4 lbs. brown sugar, 1½ lbs. raisins, chopped, 4 oranges, the juice and grated rind. Boil 30 minutes.

—Mrs. C. L. Burr.

STRAWBERRY OR RASPBERRY JELLY.

Get some fine ripe fruit; put over the fire at sufficient distance for juice to flow slowly; do not allow it to run longer after it is perfectly clear—probably twenty minutes; then run through a jelly bag, without pressing. Simmer the juice thirty minutes, then add one pound fine sugar to each pint juice; boil ten to thirty minutes.

PLUM JELLY.

Take any quantity of plums, pour sufficient boiling water over to cover them; pour off water immediately, draining them. Put plums in preserving kettle, with boiling water enough to cover again; then boil until plums begin to open, and some juice is extracted. Then pour off liquid, strain it; add to each pound juice one pound white sugar, and return to kettle. Boil twenty or thirty minutes as it may require, and you will have a most delicious jelly. The plums may be used for pie or sauce.

PINEAPPLE JAM.

Peel, grate and weigh apples, using equal quantities of pineapple and sugar. Boil in preserving kettle thirty or forty minutes.

RASPBERRY JAM.

Use three or four pounds ripe raspberries, and add equal quantity white sugar; crush the whole well in preserving kettle; add one pint currant juice and boil gently until it jellies upon a cold plate; put in small jars and cover with brandied paper; tie over them a thick paper, and keep in a dark, cool and dry place.

ORANGE MARMALADE.

Take equal weights of sour oranges and sugar; grate the yellow rind from $\frac{1}{4}$ the oranges; cut all the fruit in halves; pick out the pulp and free it from seeds; drain off as much juice as you can, and put it on to boil with the sugar. Let it come to a boil; skim and simmer for fifteen minutes, then put in the pulp and grated rind and boil fifteen minutes longer. Put away in jelly tumblers.

BLACKBERRY JAM.

Two quarts blackberries, one quart tart apples, (pared and minced fine), two quarts sugar; boil twenty minutes.

SPICED CHERRIES.

Nine pounds fruit, four lbs. sugar, one pint cider vinegar, $\frac{1}{2}$ ounce cinnamon bark, $\frac{1}{2}$ ounce whole cloves. Let the syrup boil before putting in fruit; cook the fruit until the skins break; then take out fruit and boil down the syrup until thick; pour it over the hot fruit.

GINGER PEAR.

Eight lbs. pear, 8 lbs. sugar, 4 oranges, 4 lemons, $\frac{1}{2}$ lb. preserved ginger; chop pears, orange peels and ginger. Add juice of oranges and lemons; cook until thick. Put in jelly glasses; use paraffine over top. One-half of this recipe makes several glasses.

—Lottie S. Brown.

PICKLES

CUCUMBERS.

Wash and put into jars. Allow half teacup salt for every gallon cucumbers, pour on cold water and cover. Let stand over night. Pour off and scald the same for nine mornings; pour onto the pickles hot, but not quite boiling. Tenth morning pound a piece of alum size of a hickory nut, to every gallon of vinegar; scald the vinegar, and put in the alum, pour on the pickles; let stand over night; eleventh morning, one teacup brown sugar, tablespoon mixed spices, to every gallon of new vinegar. Throw away first vinegar or use it for tenth morning on next lot of pickles. Buy ready mixed spices.

—Mrs. D. W. Stevens.

PEACH PICKLES NO. 1.

For every seven pounds of the fruit, allow four pounds sugar, and one pint vinegar. Flavor with cinnamon tied up in cheesecloth or thin muslin. If peaches are thoroughly ripe, scald a few at a time and skin will slip off quite easily. If a little green, pare as apples. Boil until clear in the syrup, and place in jar. When all are cooked, pour into the syrup the juice gathered in the jar, then boil the syrup gently until thick and pour over peaches. Need not seal if kept in cool place.

—Mrs. C. A. B.

PEACH PICKLES NO. 2.

Pare freestone peaches, place in stone jar and pour over them boiling hot syrup, made in proportion of one quart best cider vinegar to three pints sugar. Boil and skim, and pour over the fruit boiling hot, repeating each day until the fruit is the same color to the center, and the syrup like thin molasses. A few days before they are finished, place the fruit (after draining) in the jar to the depth of three or four inches, then sprinkle with cinnamon bark and a few cloves, add another layer of fruit and spice and so on until the jar is filled. Scald the syrup for three or four days after putting in the spice, and pour on boiling hot.

PEACH PICKLES NO. 3.

Nine pounds of peaches wiped dry with a dry cloth to remove the fuzz. Four pounds sugar, 1½ pints good vinegar, cinnamon and cloves to suit the taste; let all come to a boil, then put in as many peaches as will float on top of the syrup and boil until tender, remove them to a jar and put in more peaches until all are boiled. Then if the syrup is not thick enough, boil until it will form a jelly on the edge of a spoon, then pour over the peaches.

—Mrs. Emma White.

PICCALILLI.

One peck green tomatoes, seeded, two large heads cabbage, three green peppers, a small teacup salt; chop and mix well and put in a colander to drain over night. In the morning cover it with good cider vinegar; let boil until soft, then drain off the vinegar and put in a tablespoon of mustard, one of cloves (ground), two pounds sugar, ½ cup of horse radish, and three onions, cover nicely with cider vinegar, let boil a few minutes, and put in a stone jar. Cover so as to keep under the vinegar.

—Mrs. C. W. Millen.

PICCALILLI No. 2.

Chop tomatoes, sprinkle on a little salt, let stand over night; in the morning drain, add the chopped cabbage and vinegar and boil together a short time, then drain off. Chop eight onions and six green peppers, add ½ lb. of whole mustard, five cups sugar, a little black and red pepper, a pinch of salt, and other spices to suit one's taste. Put all together and boil until tender. For the above use about 10 lbs. cabbage and one gallon of cider vinegar.

—Mrs. D. W. Stevens.

TOMATO SOY.

One and one-half pecks green tomatoes, one peck onions, slice and sprinkle with salt. Let stand in jar for twenty-four hours. Drain off brine and cover with equal parts of vinegar and water; let boil twenty minutes, then drain again. Boil three pints vinegar, 1½ lbs. brown sugar, one tablespoon each of ginger, cinnamon and cloves, two tablespoons each of mace and black pepper, three of white mustard and four of celery seed; boil five minutes and pour over the tomatoes and onions.

—Mrs. A. A. Burr.

DUTCH MUSTARD.

One-fourth pound mustard, one pint vinegar, one cup sugar, one tablespoon flour; boil until thick; add a little salt, a pinch of ground cloves, and vinegar if desired.

—Mrs. D. W. Stevens.

TOMATO BUTTER.

Sixteen lbs. tomatoes, one quart vinegar, eight pounds sugar. Boil all together until thick, when half done add two large tablespoons of cinnamon, one tablespoon each ground mace, cloves and allspice.

—Mrs. P. A. Chaffee.

CHILI SAUCE.

Pare twelve ripe tomatoes, add two large peppers and two large onions, chopped fine, two teacups vinegar, one tablespoon salt, one cup brown sugar, one teaspoon each cloves, nutmeg, allspice and ginger. Boil all together until done. If boiled too long, it will be too thick.

Mrs. P. A. Chaffee.

CATSUP.

One bushel ripe tomatoes, one cup salt, 2½ pints vinegar, 3 tablespoons black pepper and one of cayenne. Boil all together. This makes ten quarts.

—Mertie Damon.

GREEN TOMATO CATSUP.

One peck green tomatoes, one teaspoon red pepper, four tablespoons each of salt and black pepper, one tablespoon mustard; one of ground cloves, one of allspice, two quarts vinegar. Cook tomatoes in vinegar until soft, strain, add the spices and boil slowly five hours; when cold, put in bottles and seal.

—Mrs. Hattie Lathrop.

CHILI SAUCE NO. 2.

Take half a bushel of ripe tomatoes, four onions, four red peppers (chop these all fine), ten tablespoons white sugar, five tablespoons salt, nine cups vinegar. Boil one hour, when it is ready for bottling.

—Mrs. Merritt Whitney.

SHIRLEY SAUCE.

To six large ripe tomatoes add one green pepper, one onion, one tablespoon each of salt, sugar and ginger, and one teacup of vinegar. Chop tomatoes, onions and peppers fine, mix all together, boil one hour and bottle while hot. Is good to use as soon as cool.

—J. E. G.

WARM SLAW.

Put a piece of butter the size of a walnut in the frying pan, and when hot, put in the cabbage, cut fine, with a little water. Let simmer until done, then beat one egg very light and stir in slowly, then add ½ cup sour cream, salt and pepper to taste.

—J. E. G.

TOMATO SOY.

Two gallons sliced tomatoes, twelve onions, sliced, two quarts vinegar, one quart sugar, two tablespoons each of salt, mustard and black pepper, one tablespoon each of cinnamon, cloves and allspice. Boil about ten minutes.

—Mrs. C. E. Hurd.

CUCUMBER PICKLES.

One gallon vinegar, 1 cup salt, 1 cup ground mustard, 2 tablespoons mixed spices, 1 cup sugar. Boil together and pour over pickles that have been soaked in salt and water over night, and seal.

—Phebe A. Chaffee.

CUCUMBER PICKLES.

Four tablespoons mustard, 1 gallon vinegar, 1 pint salt, 2 cups sugar, 1 peck cucumbers, peppers. Mix, salt, sugar and mustard together and dissolve in vinegar, then put in washed cucumbers.

—Mrs. Bergland.

CUCUMBER PICKLES.

One small cup salt to one gallon vinegar. One teaspoon sacarene, one cup mustard. Add washed cucumbers.

—Arvilla Austin.

CUCUMBER PICKLES.

Wash small cucumbers and put in stone jar, adding a few pieces of horse radish root. Cover with pure cider vinegar in which has been dissolved a small cup of rock salt to every gallon of vinegar used. These will keep a long time. Vinegar to keep good must be at least two years old.

—V. P. Bell.

CUCUMBER PICKLES.

Wash cucumbers and soak over night in the proportion of 1 cup of salt to two gallons of water; in the morning set the cucumbers in the salt water on the stove and let come to the boiling point, but do not let cook. Drain and pack cucumbers in fruit jars and put on boiling hot vinegar. Let stand for two days in a warm place. Then drain well and put on boiling hot vinegar, well sweetened, and spiced and seal. Green tomato pickles prepared this same way are very nice. I use about 2 cups of sugar to a quart of vinegar.

—Mrs. Geo. Bergland.

CUCUMBER PICKLES.

Wash and cut in slices rather large cucumbers; cover with boiling water and let stand over night. Drain dry and fill cans. Heat 1 gallon vinegar, 1 tablespoon powdered alum, 1½ cups sugar, cinnamon, cloves and nasturtium seed to taste, 1 cup salt. Let this get cold, then fill cans and seal tight. —Mrs. Carolyn Plummer.

CUCUMBER PICKLES.

Cucumbers may be kept in salt by washing and putting in a stone jar and covered with enough salt to make brine. A few horse radish leaves over the top of jar helps to give them a nice color. Keep a weight on cucumbers and keep in a cool place. Cucumbers thus kept can be freshened at any time and as fruit cans are emptied can be filled for use in early summer. —V. P. Bell.

SLICED CUCUMBER PICKLES.

One dozen large cucumbers, 1 dozen large onions, 1 pint vinegar, 1 teaspoonful cinnamon, 1 teaspoonful celery salt, 1 teaspoonful ginger, 1 teaspoonful white mustard seed, 1 teaspoonful pepper, 1 teaspoonful tumeric, 1 teaspoonful sugar. Let cucumbers and onions stand in salt for one hour, then drain. Mix the whole contents together and boil until tender.

—Mrs. Fred Swanson.

SLICED CUCUMBER PICKLES.

One quart cucumbers, sliced, 1 pint vinegar, 1 onion, sliced, 1 cup sugar, 1 teaspoon salt, 1 teaspoon mixed spices. Cook until tender and seal.

—Jessie Finn Potter.

CUCUMBER RELISH.

Take 3 dozen cucumbers and 18 onions, chopped fine, and sprinkle in them ¾ pint salt and let drain in a colander over night. Then add a cup of mustard seed, one-third of a cup of ground black pepper. Mix well; cover with good cider vinegar; seal up. Do not cook this.

—Mrs. Evelyn Ballard.

OIL PICKLES.

One hundred medium cucumbers, slice as thin as possible; let lay in strong brine 3 hours. Then wash in clear water; 3 pints silver onions, sliced fine; cover with water with a piece of alum for 3 hours; drain. Then add 3 ounces white mustard seed, 1 ounce celery seed, 2 ounces white ground pepper, 1 pint of olive oil; mix thoroughly and cover with vinegar.

—Olive Scott Day.

OLIVE OIL PICKLES.

Wash and slice medium sized cucumbers and let stand over night in weak brine. Then drain dry. Peel and slice silver skin onions. Place layers of cucumbers and onions alternately in jar, strewing each double layer with black and white mustard seed, celery seed and two teaspoons olive oil; fill jar in this way and cover with good vinegar. Let stand three days and can and seal.

—Mrs. Carolyn Plummer.

CUCUMBER, ONION AND CELERY PICKLES.

Cut cucumbers lengthwise several times; soak in ice water three hours. Slice onions in bottom of can and slice celery and put in lengthwise. Add red pepper and a little alum. One quart vinegar, a little water, 1 cup sugar, ½ cup salt. Heat this and pour over and seal.

—Lillie Whitney.

MUSTARD PICKLES.

Mix together: 1 gallon vinegar, 1 cup salt, ½ pound ground mustard, 1 teaspoon alum. Wash cucumbers, and add to vinegar as you pick them.

—Zoe Melville Bolcum.

MUSTARD PICKLES.

Fifty cucumbers, 25 green tomatoes, 6 cauliflowers, boiled until tender in salt and water, 1 quart small onions, 2 red peppers, 2 green peppers, $\frac{1}{2}$ lb. ground mustard, 1 cupful flour, 6 cups sugar, about 3 quarts vinegar. Make smooth the flour and mustard together, then add all vinegar and cook. Add enough tumeric powder to the dressing to make it a good color. Scald each vegetable by itself in a weak brine of salt and water. Soak the cucumbers in a little brine while the others are scalding. Scald all in liquid dressing a few minutes, and it is ready for use. Add chopped peppers just before sealing in jars. —Ella (Wright) Millen.

MUSTARD PICKLES.

Take 2 quarts each cucumbers, green tomatoes, cabbage and onions. Chop not too fine; mix all together; boil in weak salt water until tender, then drain over night. Dressing: Two quarts vinegar, 2 lbs. sugar, $\frac{1}{2}$ lb. ground mustard, $\frac{1}{2}$ cup flour, 1 tablespoon tumeric.

—Mrs. Fred Lake.

MUSTARD PICKLES.

One gallon cider vinegar, 4 cups brown sugar, $\frac{1}{4}$ pound ground mustard, 1 ounce tumeric, 2 ounces curry powder, 1 cup flour. Cook all together; 4 green peppers, 3 cauliflower, 600 small cucumbers or 300 large; cut in inch pieces; 2 quarts small onions. Steam cauliflower until easy to pierce with fork, then mix all together.

—Mrs. Abbie Vanderhoof Stewart, Aurora.

SPANSH PICKLES.

One peck green tomatoes, thinly sliced, 4 onions, thinly sliced; 1 cup salt, $\frac{1}{2}$ ounce cloves, $\frac{1}{2}$ ounce allspice berries, $\frac{1}{2}$ ounce peppercorns, $\frac{1}{2}$ cup brown mustard seed, 1 lb. brown sugar, 4 green peppers, finely chopped, cider vinegar. Sprinkle alternate layers of tomatoes and onions with salt. Let stand over night; in morning drain, and put in a preserving kettle, adding remaining ingredients, using enough vinegar to cover all. Heat gradually to boiling point and boil one hour.

—Mrs. Arnold Mather.

TIP TOP PICKLES.

One peck green tomatoes, 1 dozen large onions. Slice both very thin; keep separate; sprinkle salt between tomatoes and let stand two hours. Pour scalding water over onions and let stand till cold, drain both and put in crock in alternate layers; sprinkle them with celery and white mustard seed. Pour over them 1 quart vinegar, 1 pint sugar brought to a boil ready for use as soon as cold.

—Mrs. Tillie Martin.

CHOW CHOW.

One peck green tomatoes, 10 peppers (5 green and 5 red), 3 bunches celery (small ones), 12 onions, 1 small cabbage. Chop and cook in weak brine till tender; drain well. Dressing: Nine tablespoons Colman's mustard, 2 cups vinegar and 2 water, 4 cups sugar, $1\frac{1}{2}$ cups flour, 5c worth of tumeric. Cook until thick and add to cooked mixture; then add 3 dozen sweet cucumber pickles, chopped (the kind you buy), and seal. —Mrs. Tillie Martin.

PICKLED PEACHES OR CRABS.

For eight lbs. of fruit, allow 4 lbs. sugar, 1 quart vinegar, 2 ounces each of cloves and stick cinnamon. Boil the sugar and vinegar with the spices, then put the fruit in and boil until easily pierced with a fork. Take out fruit and place in jars, pour syrup over and seal. Place in cool cellar.

—Grace Erickson.

PEACH PICKLES.

Scald and peel the peaches and put into fruit jars. Make a syrup of one pound of sugar to a pint of vinegar; also add some cinnamon bark. Pour it over the peaches boiling hot and seal up the cans.

—Mrs. Geo. Bergland.

TOMATO RELISH.

Chop 12 large ripe tomatoes, 3 green peppers, 4 onions, 2 tablespoons salt, 2 tablespoons ginger, 2 tablespoons mustard, 1 tablespoon cinnamon, $\frac{3}{8}$ cup sugar, 3 cups vinegar. Cook until tender and can.

—Grace Chaffee Finn.

TOMATO RELISH.

One peck ripe tomatoes, sliced in quarters. Drain over night in a sack, 2 cups celery, chopped, 6 large onions, 6 red peppers, chopped coarse, $\frac{1}{2}$ cup salt, 2 tablespoons mustard seed, 2 tablespoons cinnamon, $1\frac{1}{2}$ quarts vinegar. Mix together cold, no cooking. Put in a jar and place plate over it to keep under the liquid.

—Grace Finn.

RIPE TOMATO RELISH.

One peck ripe tomatoes, chopped and drained (not skinned), 6 large onions, 2 green peppers, 2 cups celery, 3 ounces white mustard seed, $\frac{1}{2}$ cup salt, $1\frac{1}{2}$ cups sugar, 1 quart vinegar. Do not cook. Stand on ice over night and seal.

—Lillie Whitney.

BAILED HAY.

One quart green tomatoes, shred thin and soak in salt water. Drain and mix with 2 quarts sliced cabbage, 5 onions, 2 red peppers. Sauce: One quart vinegar, 2 cups sugar, 1 tablespoon ground mustard, 1 tablespoon celery seed, 2 tablespoons salt, $\frac{3}{4}$ tablespoon tumeric. Boil, let get cold and mix with the chopped pickle, and can.

—Mrs. Carolyn Plummer.

BEET RELISH.

One quart chopped beets, 1 quart chopped cabbage, 2 cups sugar, $\frac{1}{2}$ cup horse radish, grated, 1 tablespoon salt. Cover with vinegar and seal.

—Mrs. C. L. Burr.

CORN RELISH FOR COLD MEATS.

Twelve ears sweet corn (cut from cob), 1 head cabbage, 4 green peppers, 5 small onions, all well chopped. Two cups sugar, 2 tablespoons salt, $1\frac{1}{2}$ tablespoons ground mustard, 5 cups vinegar. Mix all together and boil $\frac{3}{4}$ of an hour. Seal in cans while hot.

—Mrs. Edna Kimble.

CORN RELISH.

Fifteen ears young corn, 1 large stalk celery, $1\frac{1}{2}$ sweet red peppers, 1 cup granulated sugar, 1 tablespoon salt, 1 tablespoon dry mustard, $\frac{1}{2}$ teaspoon cayenne pepper, vinegar enough to cover. Chop celery and peppers, then add the rest and boil 20 minutes.

—Mrs. I. S. Kingsbury, St. Charles.

CORN RELISH.

Ten cups corn, cut from cob, 10 cups cabbage, chopped fine, 5 tablespoons red peppers, chopped fine, $\frac{1}{2}$ gallon vinegar, 3 tablespoons of salt, 3 cups sugar, 4 tablespoons of white mustard and 2 tablespoons of celery seed. Mix thoroughly; cook $\frac{1}{2}$ hour; put in jars or cans.

—Lillie Whitney.

RED TOMATO CATSUP.

One-half bushel very ripe tomatoes. Boil and strain, then add 2 teaspoonfuls ground cinnamon, $\frac{1}{2}$ teaspoonful cayenne pepper, 6 teaspoonfuls salt, 4 cups sugar, $\frac{1}{4}$ teaspoon ground mustard, 2 quarts medium strong vinegar. Boil until thick, bottle and seal.

—Mrs. C. W. Millen.

RIPE TOMATO CATSUP.

One-half bushel very ripe tomatoes. Boil and strain them. Add 2 teaspoons of ground cinnamon, $\frac{1}{4}$ teaspoon cayenne pepper, 10 teaspoons of salt, 4 cups sugar, $\frac{1}{2}$ teaspoon of mustard, 2 quarts medium strong vinegar. Boil until thick, bottle and seal. If when I get these all in, I think it not seasoned enough, I keep putting in a little more until it tastes to suit me.

—Lillie Whitney.

GREEN TOMATO CATSUP.

One-half bu. green tomatoes, sliced, 6 large onions, sliced, 3 cloves of garlic (may be omitted), 1 quart of vinegar, 1 tablespoonful cloves, 1 tablespoonful of cinnamon, 1 teaspoon allspice, 1 teaspoon red pepper, 1 tablespoon of black pepper, $\frac{1}{2}$ cupful of salt, 3 cups of sugar (less if desired.) Boil tomatoes and onions until soft, pass through a sieve, boil down to about $\frac{1}{2}$ the original quantity, add spices and vinegar and boil a little more.

—Mrs. C. A. Barber.

INDIAN SAUCE.

Twelve large tomatoes, 12 large apples, 7 onions, 2 red peppers (one if large), 1 cup raisins, salt to taste. Boil one hour in one quart of vinegar. Then add $1\frac{1}{2}$ lbs. brown sugar and boil until thick enough to can.

—Olive Scott Day.

CUCUMBER CATSUP.

Three dozen large cucumbers and twelve white onions, peeled and chopped fine. Sprinkle over them $\frac{3}{4}$ pint salt. Put whole in sieve and let drain over night. Then add one cup mustard seed, $\frac{1}{3}$ cup of ground black pepper. Mix well and cover with good cider vinegar.

—Lena H. McGowan.

CHILI SAUCE.

Twelve large ripe tomatoes, 2 large onions, 2 red peppers, 2 green peppers, 4 tablespoonfuls brown sugar, 2 cups vinegar, 1 tablespoonful salt, 1 tablespoonful cinnamon, 1 tablespoonful cloves, 1 tablespoonful ginger, $\frac{1}{2}$ teaspoonful cayenne pepper. Take all the seeds out of the tomatoes. Chop the onions and peppers fine, place all in a preserving kettle and cook until quite thick. Seal in fruit jars or bottles.

—Ella (Wright) Millen.

RIPE CUCUMBER PICKLES.

Pare the cucumbers, open, remove the seeds, and cut in strips half an inch thick, and two inches long. Soak over night in salt water; in the morning wipe dry, then scald in weak vinegar until transparent or easily pierced. Drain well and prepare new vinegar, adding one pound sugar, one ounce ground cinnamon, and $\frac{1}{2}$ ounce mace to each quart vinegar; tie the spices in a bag. Scald well and pour it over the pickles. After a week or two scald the vinegar again, pour it over the pickles and seal. —Mrs. R. E. Garfield.

PICKLED PEARS.

Prepare syrup as for peach pickles, put in a porcelain kettle and when it boils put in pears and cook until a silver fork will easily pierce them. Skim out the fruit and place in a jar, using spice the same as for peaches, and pour syrup on boiling hot for three or four days. —Mrs. H. Theo. Fischer.

CUCUMBER PICKLES.

Pick the cucumbers with the stems on, wash and sprinkle on enough salt to cover, then pour boiling water over them. Let stand over night; drain off the salt and water and repeat the process. The third day pour over the cucumbers boiling hot spiced vinegar. Mixed spices are best. A little alum keeps them firm and nice. If not strong enough change the vinegar. —N. G. A.

MUSTARD PICKLES.

One quart each small cucumbers, large cucumbers sliced, green tomatoes sliced and small button onions. One large cauliflower divided into flowerets, and four green peppers cut fine. Make a brine of four quarts water, one pint salt, pour it over the vegetables and let stand twenty-four hours. Heat just enough to scald and turn into a colander to drain. Mix one cup of flour and six tablespoons ground mustard with enough cold vinegar to make a paste, then add one cup sugar, and vinegar enough to make two quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time, then add the vegetables and cook until well heated through.

—Mrs. A. A. Burr.

CHILI SAUCE.

Thirty-six ripe tomatoes, 6 large peppers, 4 large onions. Cook after peeling, until can be put through colander. Then add 1 tablespoon cinnamon, 1 tablespoon cloves, 2 tablespoons salt, 1 cup sugar, $2\frac{1}{2}$ cups vinegar. Simmer about 1 hour, until thick. Bottle and seal.

—Zoe Melville Bolcum.

Aunt Ida's Mustard Pickles

1 gal. vinegar
1 cup salt
1 cup mustard (dry)
1 cup sugar

Mrs. Clark's pickles

(6 qt) little more pk.
 $\frac{1}{2}$ gal. vinegar - $\frac{1}{4}$ cup salt.
 $\frac{1}{2}$ cup sugar - tsp. mixed spice
Soak cucumber in cold water over night - dry - cut in strips - pack in jars - couple stalks celery in jar - bring vinegar to boil - pour over.

Gladys Chili Sauce

24 large ripe tomatoes

4 large onions

6 green peppers

3 tbsp. salt

7 tbsp brown sugar

6 tea cups vinegar

2 tsp. cinnamon

Cook about 2 hrs. or until thick.

CANDIES, SWEET MEATS, ETC.

POP-CORN BALLS.

Six quarts popped corn, one teacup good syrup, boiled in a kettle until, when dropped in cold water, it will snap. Then stir the corn into the syrup and form in balls by pressing with the hands. Keep the kettle where it is warm, as the corn will not stick together if it is too cool.

—Mrs. Jane Scott.

CANDIED POP-CORN.

Put into an iron kettle one tablespoon butter, three tablespoons water, one teacup white pulverized sugar. Boil until ready to candy, then throw in three quarts nicely popped corn; stir briskly till candy is evenly distributed over corn; take the kettle from the fire, stir until it is cooled a little, and you have grain separate and crystallized with sugar, taking care that the corn does not burn. Nuts of any kind may be prepared in the same way. —J. Garfield.

CHOCOLATE CARAMELS.

Seven tablespoons grated chocolate, three tablespoons sweet milk, six tablespoons sugar, three tablespoons butter, six tablespoons of molasses. Boil until it hardens by dropping on a plate. Pour in buttered tins and cut in squares. —Mrs. Wm. Divine.

MOLASSES CANDY.

One cup sugar, two cups molasses, one tablespoon vinegar, butter the size of hickory nut, and $\frac{1}{2}$ teaspoon ginger. Boil twenty minutes, pour on buttered plates and pull as soon as cool.

NUT CANDY.

Boil one cup sugar and a tablespoon water, stirring constantly until it will harden in cold water. Then stir in a cup of shelled nuts.

BUTTER SCOTCH.

Two cups sugar, two tablespoons water, piece butter size of an egg. Boil without stirring until it hardens on the spoon. Pour on buttered plates to cool.

HONEY CANDY.

One pint white sugar, water enough to dissolve it, and four tablespoons honey. Boil until it becomes brittle on being dropped into cold water. Pull when cooling.

FONDANT FOR CANDIES.

Two cups of granulated sugar; just enough water to dissolve, a small pinch cream tartar; put on stove and stir until it begins to boil. Then be sure to stop at once, not stirring again. Keep a cup of cold water and try every few seconds; just as soon as it forms a soft ball, remove and pour into dish; set in cool place until you can stick finger into it; then put on flavoring and stir until creamy and white. It may harden up quick, but will become nice and moist by working in the hands. Mould into any desired shape to cool. To make chocolate creams, dip into melted chocolate and drop on greased paper. For maple creams, which are delicious, put in a small teaspoon of mapleine before stirring a batch. One can flavor with peppermint, wintergreen or other flavoring and by putting fondant into a dish, set in hot water and melting again after having stirred it the first time. drop on to buttered paper, you have the regular cream patties. Can use the maple, also add melted chocolate before stirring the first time, and you can make a variety that is delicious. If candy grains, it is either cooked too long or else stirred. The secret is in not stirring and watching it, not to let cook too long.

—Mrs. Fred Stevens.

WHITE FONDANT.

Two cups of granulated sugar, $\frac{1}{2}$ cup of boiling water, $\frac{1}{8}$ teaspoon of cream tartar. Stir ingredients together, put in a granite dish, heat gradually to a boiling point and boil without stirring until it reaches the soft ball stage. This can be determined by frequently testing the syrup by dropping in cold water. After which set syrup off to cool. Remove from edges of dish with knife and when it begins to become creamy, work with the hand until a thick, creamy consistency. Pack in an earthen dish and cover. This will keep for weeks. When used for frostings flavor with any kind of extracts or fruit juices or chocolate and sufficient warm water to make a frosting soft enough to spread. This fondant can also be used by shaping fondant into desired shapes and dip in melted chocolate.

—Mrs. Geo. Bergland.

CARAMEL FUDGE.

One cup granulated sugar, $\frac{1}{8}$ cup condensed milk and water mixed, butter size of a walnut, dash of salt; boil until thick (about eight minutes); if too much water has been added it will take longer.

SEVERAL HOME MADE CANDIES IN ONE RECEIPT.

Make fondant any quantity. 1 pint granulated sugar, just cover with cold water. Cook until it strings or balls in cold water. Do not stir while cooking. Cool on plates slightly buttered. Be very careful to get it cooked just enough, otherwise it will sugar and you will have to add water and reboil in order to pull it when cool. Pull white; when it is pulled white, make three balls equal and make them three shades, chocolate, cherries, strawberries, or two shades. Roll them thin, place together. Roll and cut in one-half inch slice, having them round, size of a 25c piece or as large as a silver dollar and cut the wheels into quarters. Roll $\frac{1}{2}$ inch thick; cut out one inch square and place nuts on one or two sides. Roll thin and cut figs and place inside and roll up and slice off into wheels. Seed large dates and use the little bits of fondant by filling in the dates and press them shut. So different candies can be made from the one boiling.

Mrs. H. S. Higgins.

BROWN SUGAR TAFFY.

Three cups medium brown sugar, water enough to cover and almost $\frac{1}{2}$ cup vinegar; cook without stirring. Pour in flavoring, but let it mix when pouring out on buttered plate. Do not scrape pan or it will sugar. Cool and pull. Should be cooked until you can pull with fingers, when put in cold water. Use this same recipe but cook hard and pour over nut meats—not pulled. This also is very nice. White sugar taffy is made the same by using white sugar.

—Avice Chaffee.

PEPPERMINT CANDY.

Boil three cups sugar, three tablespoonfuls vinegar and one and one-half cups water, until it becomes brittle, when dropped in cold water. When nearly done, add one-fourth teaspoon cream of tartar. Pour on buttered plates, leaving a very small amount in pan and keep near fire, in which add fruit coloring. Flavor with peppermint and pull till real white. When ready for cutting, decorate with one strand of the colored on each side.

—Clara Anderson.

NUT CANDY.

Two cups light brown sugar, $\frac{2}{3}$ cup sweet cream or milk, $\frac{1}{2}$ teacup syrup. Boil until firm when dropped into cold water, put in 1 cup nut meats and stir until cool; pour into buttered pan and cut in squares.

—Mary Jordon Wire, West Chicago.

NUT CANDY.

Two cups sugar, $\frac{1}{2}$ cup cream; boil five minutes; stir until cool. Add 1 cup chopped nut meats, 1 teaspoon vanilla. —A. D. Chaffee.

BUTTER SCOTCH.

One cup syrup, $\frac{1}{2}$ cup of butter, 1 cup granulated sugar, 1 teaspoon vinegar. Boil well till brittle when dropped in cup of cold water.

—Evelyn R. Whitney.

BUTTER SCOTCH.

Two cups granulated sugar, $\frac{1}{2}$ cup molasses, butter size of an egg; water enough to wet well. Cook until hard in water, and pour over walnut meats on buttered plate.

—Avice Chaffee.

SEA FOAM CANDY.

Two cups white sugar, 1 cup syrup, boil until it hardens in water, have ready the beaten whites of two eggs and beat this syrup into the whites of the eggs until it thickens, also add one cup of nut meats.

—Mrs. John Haygreen, Burlington.

DIVINITY FUDGE.

Two and one-half cups sugar, $\frac{1}{2}$ cups corn syrup, 1 cup hot water. Boil until it makes a soft ball in water. Beat 2 whites of eggs to a stiff froth and pour half of syrup over eggs. Put the rest of syrup on and boil till makes hard ball and pour over the egg and beat. Add 1 cup nuts.

—G. C. Finn.

DIVINITY CANDY.

Three cups of granulated sugar, a half cup of syrup, one cup of sweet cream, one cup of walnut meats, broken into bits. Boil the first three ingredients to a soft ball, stirring all the time. Take from the fire and stir until thick. Add nut meats and pour into an oiled tin to harden. It should be nearly an inch thick. When cool cut into squares.

—Mrs. Wm. H. Parsons.

CHOCOLATE CREAMS.

Beat the white of one egg, after which add a small quantity of pulverized sugar, beat well, then add two tablespoons cream, after which keep adding pulverized sugar, using about a pound in all. Stir well and then knead well; flavor with maple, rose, almond or whatever you prefer. Make into little rolls and coat with melted unsweetened chocolate.

—Mrs. Grace Erickson.

DIVINITY HASH.

One cup nut meats, 1 cup seeded raisins, 1 cup dates, 1 cup figs, put all through food chopper; put in tin, press hard; cut in squares and dip in chocolate.

—Lottie S. Brown.

PEANUT MOLASSES CANDY.

Put all together in a saucepan, a cup of molasses, a cup of brown sugar, two large tablespoonfuls of vinegar. Boil steadily until a little dropped into cold water is brittle, then add a cup of roasted peanuts and beat in three-quarters of teaspoonful of baking soda. Take immediately from the fire and pour into a greased tin.
—Anon.

AFTER DINNER MINTS.

Two cups granulated sugar, $\frac{1}{2}$ cup milk, pinch of salt, pinch of cream tartar, boil six minutes. Flavor with peppermint or separate and flavor part with wintergreen and color these pink. Beat until cool enough to drop on oiled paper. If it gets too stiff to drop smoothly, heat again. (This also makes a good frosting for cakes.)
—Mrs. Carrie Plummer, Lansing, Mich.

CARAMEL FUDGE.

Two cups brown sugar, 1 cup granulated sugar, $\frac{1}{2}$ cup creamy milk. Boil until soft ball forms when dropped in water. Add butter size of walnut; any kind of nuts and beat until hard; put in pans.
—Lottie S. Brown.

DIVINITY.

Two cups granulated sugar, $\frac{1}{2}$ cup Karo corn syrup, $\frac{1}{2}$ cup boiling water, whites of 2 eggs, 1 teaspoonful of vanilla, $\frac{1}{2}$ cup chopped nut meats. Boil the sugar, water and corn syrup until brittle, when a little is dropped into cold water. Remove from the fire and let it stand until it stops bubbling, then pour it slowly over the stiffly beaten whites of the eggs, beating as you pour. Beat until creamy, then add the vanilla and nut meats. Beat until stiff, then pour onto a buttered platter and cut into squares.
—Ada L. Bell.

PENOCHÉ.

Four cups light brown sugar, $\frac{2}{3}$ cup of milk. Boil until it will make a soft ball when dropped in cold water. Remove from the fire and beat well. Add a teaspoonful of vanilla and $\frac{1}{2}$ cup of chopped nut meats. When thick, pour out onto a buttered platter and cut into squares.
—Ada L. Bell.

NUT CRACKER JACK.

One cup molasses, 1 cup sugar, 1 tablespoon butter, 2 table-spoons vinegar. Boil all together until it cracks when a little is dropped in cold water; then take from fire and add $\frac{1}{2}$ teaspoon soda; beat briskly and pour over popped corn and peanuts and stir until all is well coated.
—Mrs. Carrie Swanson.

CRACKERJACK.

Pop the corn, and after removing all the hard and unpopped kernels, pour into a deep bowl. Put two cups of light brown sugar, one cup of common syrup, piece of butter the size of a walnut and a tablespoonful of vinegar into a saucepan. Boil until brittle when dropped into cold water. Just before removing from the fire, stir in one-quarter teaspoonful of baking soda. Pour the mixture slowly over the popcorn, stirring the corn constantly. It must be stirred and turned over and over so that each kernel will be covered with the syrup. This recipe is for three quarts of pop corn.
—Mrs. C. W. Millen.

SEA FOAM.

Whites of 2 eggs, 3 cups of C sugar, $\frac{3}{4}$ cup of water. Boil sugar and water until it will break when dropped into cold water. Beat whites of eggs until stiff, mix with syrup, beating constantly until mixture begins to harden. Drop on buttered pans. Nuts may be added if desired.
—Esther Bolcum.

MAPLE FUDGE.

One cup maple sugar, two cups granulated sugar, one cup milk, butter the size of an egg. Cook until it hardens in cold water. Stir until it begins to thicken. Pour into tin and cut into squares, when nearly cold.
—Esther Bolcum.

BUTTER SCOTCH.

One pound dark brown sugar, 1 cup cold water, 1 tablespoon vinegar, 3 tablespoons butter. Mix vinegar in water and pour over sugar. Boil ten minutes, then add butter; when brittle, in water, pour in shallow pans and cut in squares.
—Esther Bolcum.

PEANUT CANDY.

Two cups granulated sugar, one cup chopped nuts. Pour sugar in pan on stove and stir constantly. Just as soon as sugar is melted, stir in the nuts and turn into buttered pans. It is necessary to work quickly, as it hardens quickly.
—Esther Bolcum.

FRENCH NUGAT CANDY.

In one pan: One cup sugar, $\frac{1}{2}$ cup water. Boil until very hard in water. In another pan: One cup corn syrup, 2 cups sugar, 1 cup water. Boil until very hard. Beat whites of 3 eggs. Pour contents of first pan into eggs and beat. Then beat in contents of second pan. Flavor with vanilla. Add enough chopped nuts to make quite thick and beat all together until ready to pour into a bread tin, so as to form into a loaf. When cool cut into slices.

—Esther Bolcum.

BEVERAGES

CHOCOLATE COFFEE.

Put into a coffee pot set in boiling water, one quart new milk (or a pint each cream and milk); stir into it three heaping teaspoons grated chocolate, mixed to a paste with cold milk; let it boil two or three minutes and serve at once. Good material is required to make good chocolate. —Mrs. Mel Whitney.

CHOCOLATE.

Dissolve three tablespoons scraped chocolate, or equal parts chocolate and cocoa, in a pint of boiling water and boil fifteen minutes; add one pine rich milk; let scald and serve hot.

CHOCOLATE.

One gallon milk, 1 quart water, $\frac{1}{2}$ lb. chocolate, $\frac{1}{2}$ lb. sugar, 2 tablespoons salt, vanilla. Melt chocolate, add sugar and salt. Then add hot water and hot milk, slowly stirring all the while. Serves 30 people. —Zoe Melville Bolcum.

COCOA.

Six tablespoons cocoa to each pint water, as much milk as water; sugar to taste; rub cocoa smooth in a little cold water; have ready on the fire a pint boiling water; stir in grated cocoa paste; boil twenty minutes, add milk and boil five minutes more, stirring often; sweeten in cups to suit different tastes.

TEA.

Scald teapot (tin should never be used for tea), put in a teaspoon tea for every two cups, cover with boiling water and let stand for five minutes before filling with more boiling water; let stand five minutes more before serving.

ICED TEA.

Mixed tea makes a better cold drink than either black or green. Strain it into a perfectly clean bottle and keep on ice; sweeten lavishly and fill glass $\frac{3}{4}$ full, and put in a piece of ice; drink without cream.

COFFEE.

One tablespoon coffee to each cup; for a large family use one egg white; mix the coffee and egg white in a little cold water, then pour on boiling water and boil three minutes, and fill coffee pot; let stand and settle before serving.

BEEF TEA.

Mince one pound good lean beef and put into a jar with one cup cold water; cork closely and set in a kettle of water to cook; it will require three or four hours; strain and season.

FRAPPE.

Two dozen lemons, 1 dozen oranges, 2 cans grated pineapple, 4 lbs. sugar; to one quart fruit juice add 3 quarts water. Serves 75 people.
—Zoe Bolcum.

GRAPE MENTON—Grape Juice.

Pick from the stem 10 lbs. of grapes and wash them; then cover them with 4 quarts of water; put on the stove and let boil until cooked; then drain them through a flour sack, working it carefully with spoon until all the juice is out; put back on the stove; add 1½ cups of sugar, let come to a boil, seal up in cans or bottles; if grapes are large and full of juice, use 5 quarts of water.

—Mrs. Evelyn Ballard.

A GOOD SUBSTITUTE FOR COFFEE.

Eight cups oatmeal, 1 egg, 1 cup molasses. Mix together and brown a dark brown in oven. Make as coffee, allowing a dessert spoon for each cup.
—Miss Morris.

TONIC.

A raw egg is an excellent tonic and is very strengthening. If prepared in the following way, it is really a delicious drink: Put the yolk of an egg into a dish with a teaspoonful of white sugar and a teaspoonful of orange or lemon juice, and beat together lightly with a fork. Put the white on a plate and add a pinch of salt; then with a broad bladed knife, beat it to a stiff froth. Now, as lightly as possible, mix all together in the dish, then lightly transfer it to a clean tumbler, which it will nearly fill if properly made. It must not stand in a warm place, as it soon becomes liquid and loses its snowy looks. Any fruit juice may be used in place of orange or lemon.
—Mrs. Carrie Swanson.

TOAST TEA.

Brown nicely, but do not burn, the slices of bread, (use stale bread and brown in the oven), and pour upon them sufficient boiling water to cover and add pinch of tea. It is very nourishing for sick people, used warm with a little cream (same as other tea), or let stand until cold; strain and drink.

EGG NOG.

One egg, well beaten; heat one cup milk boiling hot (do not let boil as it is not fit to use if boiled) and pour over the beaten egg and salt to taste. Just the white of egg may be used if preferred.

SAGE TEA.

Cold sage tea is good to check night sweats. Take a teaspoon and stir it in a tumbler cold water, over night, if wanted to use in the morning. Always let it stand about twelve hours.

SUGGESTIONS

When cooking beets for table use, try baking them as you would a potato. They retain all their juicy sweetness and are much superior to boiled beets, and less trouble to prepare.

Carpets are brightened and color preserved if wiped with clean cloth wrung out of salt water.

In case your icing is too soft try tying a band of stiff wrapping paper a little higher than the cake, and see how nicely it sets the icing. If left on cakes and they are stood in cake box, they are just as moist a week or two later as the first day baked.

—Mrs. Carrie Swanson.

A bit of mint added to a glass of ice tea gives it a delicious flavor.

To secure the meats of pecan nuts, it is claimed they will break and the kernels will come out easier if the nuts are soaked in water over night.

If your furniture has grown dull and streaked, try rubbing it up with a flannel dipped in equal parts of turpentine and coal oil. It polishes quickly and much more cheaply than expensive polishes.

Castor oil becomes tasteless if beaten and thoroughly mixed with the white of egg.

—Mrs. Carrie Swanson.

One teaspoon of glycerine to a tablespoon of boiling water taken ten minutes before meals is said to be a certain cure for indigestion.

For worms on cabbage, take two tablespoons of saltpetre to a gallon of water and sprinkle the cabbage; the worms won't bother any more.

A gentleman who made the experiment the past season, recommends moth balls as an effective means of keeping the striped beetle off the cucumber, melon and squash vines. The remedy is not only inexpensive, but easily applied, only one ball being required for each hill.

—Mrs. Carrie Swanson.

For gall stones, go to Dr. Whitford's successor, Elgin, Ill., who has a remedy that will dissolve them.

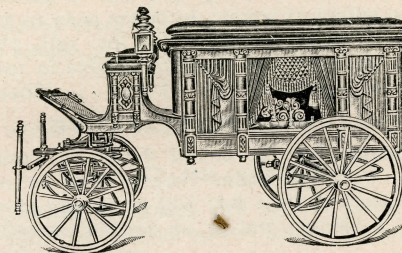
Jucket salve should be in every home.

Ayers' Hair Tonic has been found to be one of the best remedies for dandruff and falling hair.

Harlem Oil, for man and beast, is a sure remedy to relieve bladder trouble. Elderly persons should not be without it.

Parched coffee, smoked in a pipe is a relief for neuralgia.

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MISCELLANEOUS

PICKLE FOR MEAT.

Take out all bones and keep meat well under brine at all times. 1½ lbs. salt to gallon of water; ½ lb. sugar to gallon of water; ½ ounce saltpeter to gallon of water; ½ ounce soda to gallon of water.

Five gallons of water require: 7½ lbs. salt, 2½ ounces saltpeter; 2½ ounces soda, 2½ lbs. sugar; dissolve in tub or large pail and pour over meat cold.
—Flossie Austin.

NATURAL FRUIT LAXATIVE.

One-fourth pound figs, ¼ pound dates, ¼ pound prunes, ¼ pound raisins, 5c worth of senna leaves. Put twice through the fruit chopper and pack in fruit jar; will make one pint. Eat a piece about the size of a hickory nut or as needed on retiring.

—Mrs. Anna Kurtz.

TO PRESERVE EGGS.

Know that your eggs are fresh. Take a little fresh lard in the hand and see that the lard covers the whole egg, filling every pore, not thickly, but just covers the egg, and keep in a dry, cool place. Do not need any turning and will not settle if the egg is fresh and is covered entirely.

—Mrs. L. White.

HOT CIDER VINEGAR AN EXCELLENT REMEDY.

Has saved life. When the fever leaves a patient and the temperature running low, to revive, bathe them in hot vinegar and it will check a cold perspiration. Then wrap in hot blankets.

To relieve pain, apply woolen cloths wrung from hot cider vinegar with as much salt as will dissolve; cover with a dry, hot flannel. We changed cloths every ten minutes all night and saved a patient that the doctors had given up to die.

TO WASH WOOLEN BLANKETS.

Dissolve soap enough to make a good suds in boiling water (Ivory soap), add a tablespoon of aqua ammonia; when scalding hot turn over your blankets. If convenient, use a pounder, or any way to work thoroughly through the suds without rubbing on a board. Rinse well in hot water. There is usually soap enough from the first suds to make the second soft; if not, add a little soap and ammonia, put through the wringer and pull into shape. Dry in sun. White flannels may be washed in the same way without shrinking. Vinegar in the rinsing water of pink and green will brighten those colors, as will soda for purple and blue.

GLASS AND GLASSWARE.

For washing windows, etc., a little ammonia in the water saves much labor and gives a better polish than anything else; and is good for general housecleaning.

STARCH.

To keep starch from sticking, rub the iron with a little piece of beeswax or sperm.

CLEAN WINDOWS.

Windows cleaned with kerosene in winter give the best results.

PAINT OR VARNISH.

Oil of turpentine or benzine will remove spots of paint, varnish or pitch from white or colored cotton or woolen goods. After using it they should be washed in soapsuds.

TO REMOVE INK FROM CARPETS.

When freshly spilled, ink can be removed from carpets by wetting in milk. Take cotton batting and soak up all the ink that it will receive, being careful not to let it spread; then take fresh cotton, wet in milk, and sop it up carefully. Repeat this operation, changing cotton and milk each time. After most of the ink has been taken up in this way, rub the spot with fresh, clean cotton till all ink disappears.

TO REMOVE KEROSENE.

Any quantity of kerosene can be removed from a carpet or any woolen stuff by applying buckwheat flour plentifully and faithfully.

CHARCOAL.

A small piece of charcoal in boiling cabbage will remove the scent.

OILCLOTH.

To clean oilcloth use sweet milk and water.

FOR SPRAINS.

One gill vinegar, five cents' worth turpentine, yolks of four eggs. Put the mixture into a bottle and shake well.

—Mertie Damon.

CHAPPED HANDS.

Four ounces almond oil, two ounces cocoa butter, $\frac{1}{2}$ ounce white wax, $\frac{1}{2}$ drachm of borax, two ounces rosewater, one ounce spermaceti. Melt butter, wax and spermaceti together and then pour in the rest of the ingredients. —Mertie Damon.

STOVE POLISH.

Ten lbs. plumbago, 7 bars of Russian soap, $\frac{1}{4}$ lb. of lamp black, 1 ounce of oil of sassafras, 7 quarts of water. Shave the soap and dissolve in the water. Stir in the plumbago, then lamp black. Boil twenty minutes, and when partly cooled add the sassafras and turn into boxes. Make half this quantity. —Mrs. A. V. Larson.

